美味しんぼ

27

雁屋 哲・花咲アキラ

スピリッツコミックス好評発売中／

美味しんぼ（雁屋哲・花咲アキラ）…… 1～27集
なぜか笑介（聖日出夫）…… 1～25集
F〈エフ〉（六田登）…… 1～19集
YAWARA！（浦沢直樹）…… 1～15集
マドンナ（くじらいいく子）…… 1～14集
ツルモク独身寮（窪之内英策）…… 1～8集
ジパング少年（いわしげ孝）…… 1～8集
神の左手悪魔の右手（楳図かずお）…… 1～6集
男樹（本宮ひろ志）…… 1～6集
あさってDANCE（山本直樹）…… 1～5集
出直しといで！（一色まこと）…… 1～4集
以蔵のキモチ（佐藤宏之）…… 1～2集
天使派リョウ（狩撫麻礼・中村真理子）…… 1～2集
MONEY MOON（石坂啓）…… 1集
14歳（楳図かずお）…… 1集
OFFERED（小池一夫・池上遼一）…… 1集

装丁／海野一雄　カバー・フォト／菊地和男

美味しんぼ

27

究極の披露宴

作・雁屋 哲

画・花咲アキラ

小学館
BC 2037

BIG COMICS

美味しんぼ 27

究極の披露宴

作・雁屋 哲 画・花咲アキラ

小学館
BC 2037

雑誌 45770—37 ◆定価500円（本体485円）

ISBN4-09-182037-9 C0379 P500E

雁屋 哲 花咲アキラ 著作集

■ビッグコミックス

美味しんぼ……Ⅰ～27集発売中

■スピリッツコミックス好評発売中／■

めぞん一刻（高橋留美子）……全15巻
妻をめとらば（柳沢きみお）……全15巻
冒険してもいい頃（みやすのんき）……全11巻
傷追い人（小池一夫・池上遼一）……全11巻
Cryingフリーマン（小池一夫・池上遼一）……全９巻
赤い鳩〈アビル〉（小池一夫・池上遼一）……全６巻
二匹のブル（瀬叩龍・岩重孝）……全10巻
わたしは真悟（楳図かずお）……全10巻
キスより簡単（石坂啓）……全６巻
夢みるトマト（石坂啓）……全６巻
アレルギー戦士（石坂啓）……全１巻
極めてかもしだ（山本直樹）……全６巻
はっぱ64（山本直樹）……全３巻
スローニン（吉田聡）……全４巻
ブルー・ジーン（くじらいいくこ）……全３巻
ガルルル（むつ利之）……全２巻
表萬家裏萬家（澤井健）……全２巻
かぼちゃ白書（六田登・タモツ）……全１巻
あどりぶシネ倶楽部（細野不二彦）……全１巻
うにばーしてぃBOYS（細野不二彦）全１巻
座・スターダスト（国友やすゆき）…全１巻
美紅・舞子（西村しのぶ）……全１巻
胡桃（佐藤宏之）……全１巻

美味しんぼ

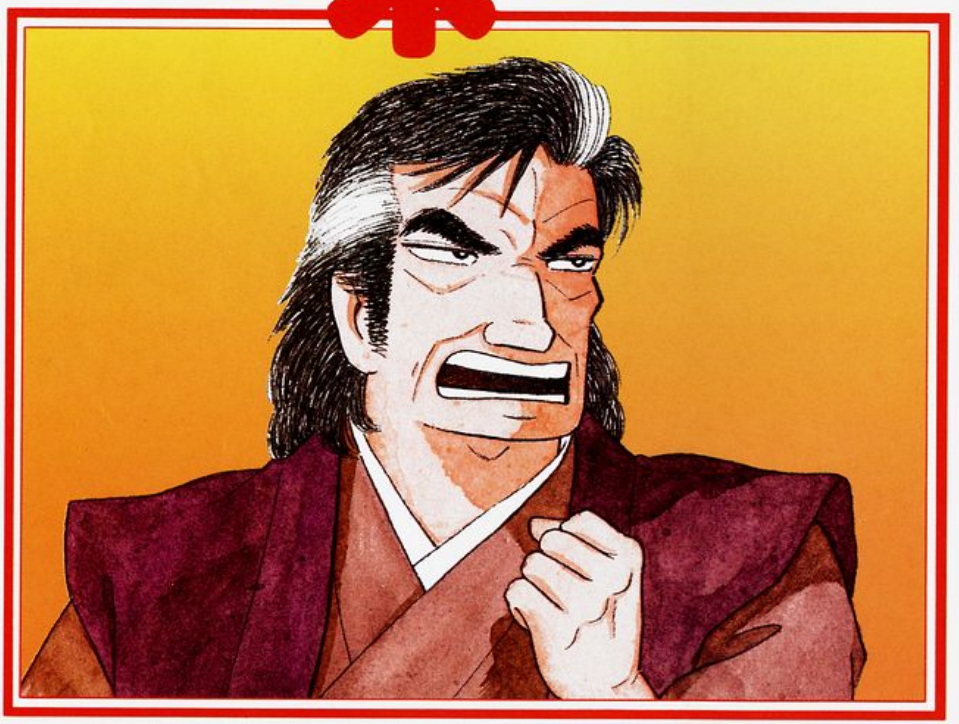
27 究極の披露宴

作・雁屋 哲
画・花咲アキラ

27 究極の披露宴

■至高の披露宴メニュー再現　(調理・原正明)

美味(おい)しんぼ



美味しんぼ

27 究極の披露宴

第1話　本当のご馳走……3
第2話　究極の披露宴〈前編〉……25
　　究極の披露宴〈中編〉……51
　　究極の披露宴〈後編〉……73
第3話　父のコロッケ……95
第4話　メゴチの局長……117
第5話　ピザの横綱……139
第6話　素直な味……161
第7話　日本料理の理……187

第1話
本当のご馳走

は
あ..
トボ
トボ

WHAT DO YOU MEAN BY LUCK?
DON'T WORRY ABOUT IT.
THE BAD LUCK IS TO BLAME.
IS SOMETHING WRONG?
WHAT'S WRONG? YOU DON'T SEEM WELL.

MR. YAMAOKA COULDN'T BUY A TICKET FOR THAT CONCERT BECAUSE HE LOST THE LOTTERY.
I HEARD THAT A MODERN JAZZ PLAYER NAMED MILT JACKSON IS COMING.

THE ACTUAL SALES NUMBERS HAVE DECREASED!
NO, THAT'S NOT IT! THE ORGANIZERS DISTRIBUTED IT EVERYWHERE FOR PROMOTION,

I SEE, SO YOUR USUAL BAD BEHAVIOR CAME BACK TO BITE YOU.

カラ

WHAT ARE WE SUPPOSED TO DO WITH SOME CLUELESS MEDIA PERSON LISTENING TO MILTON JACKSON'S MUSIC?!
THAT'S DISRESPECTFUL TO A GENIUS...!!

IS THIS WHAT YOU MEAN?
THAT MILTON WHOEVER IS,

3

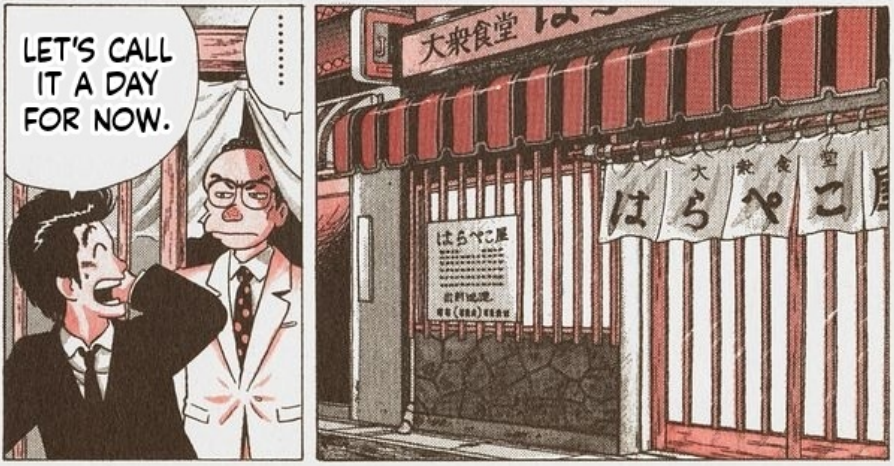
WHO SAID YOU WERE GOING?!
HUH?

THANK YOU, DEPUTY DIRECTOR!
WOW! THIS IS IT!

ドタタ
THE ADVERTISING AGENCY INSISTED THAT WE COME, AND LEFT THIS BEHIND...

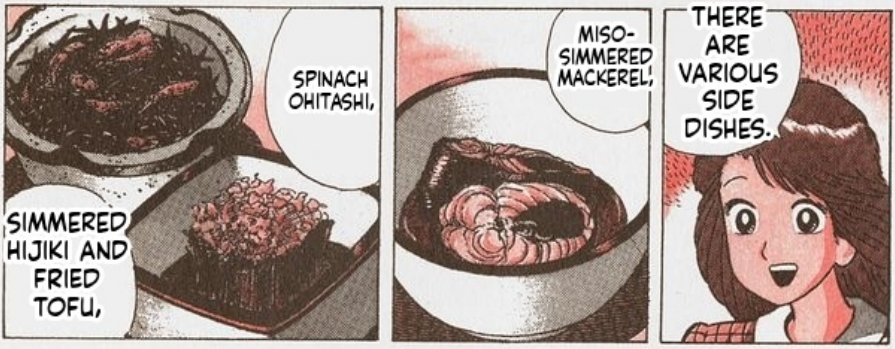
うぐぐ…
UNDERSTOOD! I'LL TREAT YOU TO LUNCH!
I ALSO GET HUNGRY AT MEALTIME LIKE EVERYONE ELSE.
HEHEHE, YAMAOKA-KUN, DO YOU NOT KNOW THE PROVERB 'IF THERE IS A HEART IN FISH, THERE IS A HEART IN WATER'?
THAT'S RIGHT, HOW ABOUT INVITING TABATA-SAN AND THE OTHERS TOO?
THANK YOU FOR THE MEAL —!
FRENCH CUISINE, TEMPURA, SUSHI, EEL...
LUNCH IS TOO CHEAP, DINNER WOULD BE BETTER.
TOMII-SAN, PLEASE HAVE MERCY ON ME!
げえ〜っ

4

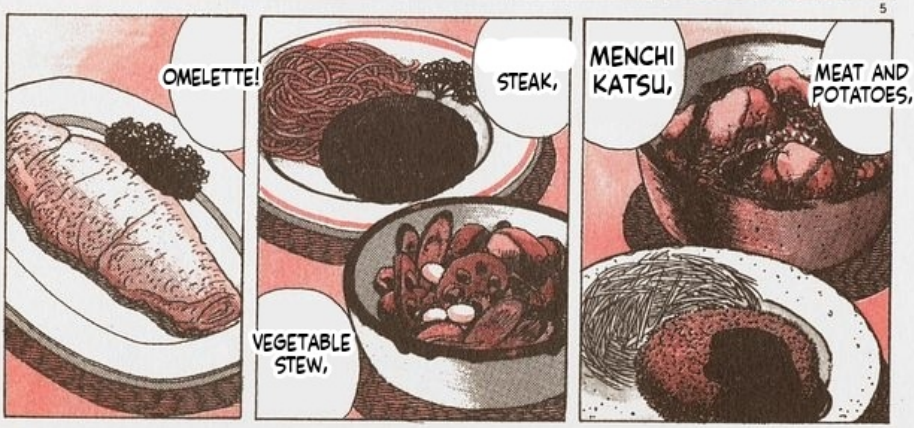

LET'S CALL IT A DAY FOR NOW.
……
大衆食堂
はらぺこ屋

DELICIOUS!

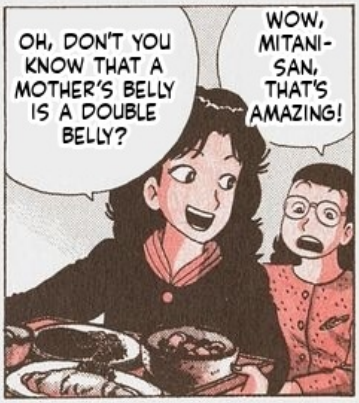
AH, I GOT TRICKED...
IF I DO GET MONEY, I'LL TAKE YOU TO A FANCY PLACE.
YOU'LL NEVER HAVE MONEY EVEN IF I WAIT A HUNDRED YEARS!


SPINACH OHITASHI,
SIMMERED HIJIKI AND FRIED TOFU,
MISO-SIMMERED MACKEREL,
THERE ARE VARIOUS SIDE DISHES.

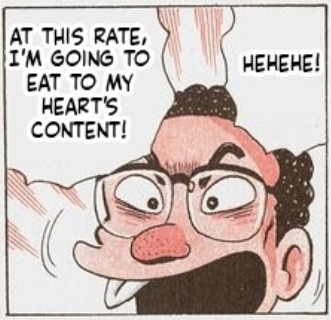
5


OMELETTE!
STEAK,
VEGETABLE STEW,
MENCHI KATSU,
MEAT AND POTATOES,

YOU GUYS, ENOUGH ALREADY!
OH, I WANT TO EAT THAT AND THIS TOO.


OH, DON'T YOU KNOW THAT A MOTHER'S BELLY IS A DOUBLE BELLY?
WOW, MITANI-SAN, THAT'S AMAZING!

EIGHT-TREASURE STIR-FRY,
GRILLED GINGER PORK,


AT THIS RATE, I'M GOING TO EAT TO MY HEART'S CONTENT!
HEHEHE!

6

HAHAHA, YOU NEVER KNOW WHAT MIGHT HAPPEN TO HUMANS.
.....
YOU HAVE TO EAT AS MUCH AS YOU CAN WHEN IT'S FREE!

SIMMERED GOLDENEYE SNAPPER,
DRIED HORSE MACKEREL,

I'LL TAKE SOME ROASTED SEAWEED TOO!
NATTO WITH RAW EGG,

DELICIOUS!

HEHE! THIS GINGER PORK IS JUST ABSOLUTELY WONDERFUL!
IT'S SO FATTY!
HOHO! KINMEDAI IS DELICIOUS!
WAIT A MINUTE!
WHAT IS IT?
I ABSOLUTELY LOVE EATING IT OVER RICE.
HEHEHE! I MIX NATTO AND RAW EGGS TOGETHER,
HMPH... THAT'S NONE OF YOUR BUSINESS.
WHAT ARE YOU DOING POURING SOY SAUCE ON NATTO RIGHT AWAY!
7
YOU'RE SO NOISY!
YOU'LL NEVER KNOW THE TRUE TASTE OF NATTO!
IF YOU SUDDENLY POUR SOY SAUCE ON IT, YOU WON'T TASTE THE DELICIOUSNESS OF NATTO.
FIRST, YOU KNEAD IT WELL UNTIL THE WHITE THREADS WRAP AROUND COMPLETELY, AND ONLY THEN DO YOU ADD SOY SAUCE.

WAIT, WAIT!
THE NORI WILL BECOME LIMP FROM THE MOISTURE OF THE SOY SAUCE AND RICE.
IF YOU WRAP THE RICE TIGHTLY WITHOUT ANY GAPS AFTER APPLYING SOY SAUCE ALL OVER THE NORI,
THAT RUINS BOTH THE FLAVOR AND TEXTURE OF THE NORI!
WHAT IS IT THIS TIME!
WHAT DO YOU THINK IS THE PURPOSE OF TOASTING THE NORI TO A FRAGRANT CRISP?!
I CAN'T TOLERATE THAT WAY OF EATING NORI.
8
YOU SHOULDN'T WASTE THE THOUGHTFULNESS OF THE PERSON WHO EVEN PUT IT IN A BAG TO KEEP THE ROASTED NORI FROM GETTING MOIST.
UKU KU?...
THIS WAY, YOU CAN FULLY ENJOY THE DELICIOUSNESS OF THE NORI.
TRY TO ROLL IT WITH AS MUCH SPACE AS POSSIBLE BETWEEN THE NORI AND RICE, AND ONLY APPLY A LITTLE SOY SAUCE TO THE EDGE OF THE NORI.

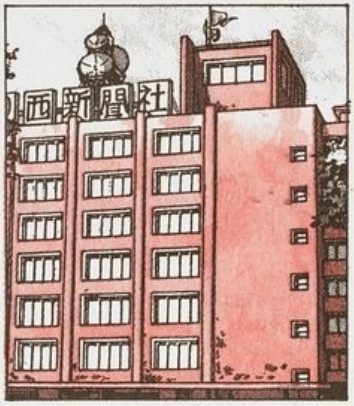
DELICIOUS!

ガタッ
OH, DEPUTY DIRECTOR...
うぐるるる
I HAVE NO OBLIGATION TO BE LECTURED BY YOU!
SOMEONE AS LAZY AND USELESS AS YOU, EVEN IF IT'S ABOUT FOOD,
WHO WOULD GIVE A TICKET TO SOMEONE LIKE YOU!
I DEFINITELY WON'T GIVE A TICKET TO SOMEONE LIKE YOU, NO WAY.
WHY NOT?!
NO!

9

THIEF!
NYAH NYAH!
THAT'S AWFUL! ISN'T THAT TOO MUCH!
IF YOU WON'T GIVE ME A TICKET, THEN GIVE ME BACK THE MONEY FOR WHAT'S ON THE TRAY!

I HAVE SOME UNAVOIDABLE BUSINESS, SO I ABSOLUTELY CAN'T GO.
TOMII, SORRY, BUT I HAVE A FAVOR TO ASK.



BUT CHIEF, WHY DO I HAVE TO TAKE THESE TWO WITH ME?

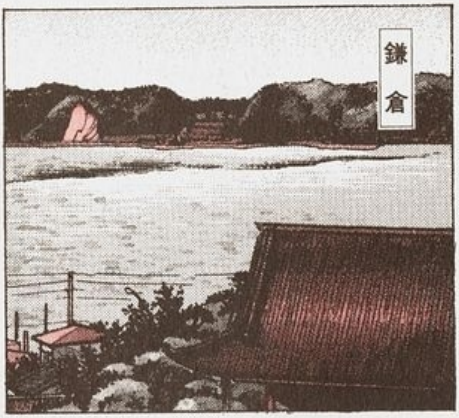
WHEN I MET WITH ARTIST MIYAZATO THE OTHER DAY, HE ROUGHLY AGREED TO DRAW THE COVER FOR THE SUNDAY EDITION.
IT SHOULD JUST BE A MATTER OF CONFIRMING THAT ONCE MORE.
I UNDERSTAND.

THE TRUTH IS, PROFESSOR MIYAZATO IS QUITE A FOODIE AND HAS A GREAT INTEREST IN THE 'ULTIMATE MENU.'
THEY'VE INSTRUCTED US TO BRING THE PERSON IN CHARGE.

10

HMPH! I DON'T WANT TO GO WITH THE DEPUTY CHIEF EITHER!
WHAT?!
WELL, WELL...

UGH, IF WE TAKE SOMEONE LIKE YAMAOKA,
WON'T THAT RUIN THE WHOLE DISCUSSION?


鎌倉

I AM TOMII FROM THE TOZAI NEWS AGENCY.
OH, DR. MIYAZATO!

11

PLEASE COME IN.
YEAH,

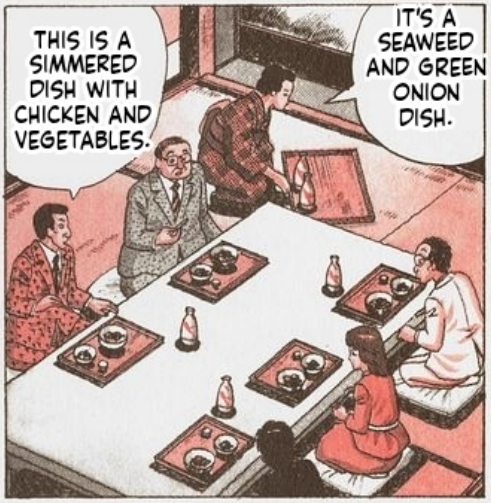
HE SEEMS AS GRUFF AS THE RUMORS SUGGEST.

EDITOR-IN-CHIEF HIDETAKA OF THE TEITO NEWSPAPER AND DIRECTOR HIRACHO OF THE ARTS DEPARTMENT!
AH!
.....?
WE'RE HERE AS UNEXPECTED GUESTS.
WELL, LADIES AND GENTLEMEN OF THE TOZAI NEWSPAPER.
12
WHAT DO YOU MEAN BY PREPARATION?
I'M SORRY FOR TAKING SO LONG TO PREPARE.
I'M REALLY SORRY FOR MAKING YOU WAIT.
I JUST CAN'T HELP BUT WANT TO SHARE THE FOOD I'VE MADE.
MY LOVE FOR GOURMET FOOD HAS BECOME QUITE A BURDEN,

SUCH TRANSPARENT FLATTERY...
IT MIGHT BE BORROWED FOR THE 'SUPREME MENU'.
THAT'S AMAZING! I'M LOOKING FORWARD TO SEEING HOW MIYAZATO'S AESTHETIC SENSE REFLECTS IN THE DISHES.
THE REASON I INVITED YOU ALL FROM THE TOZAI NEWSPAPER AND THE TEITO NEWSPAPER IS...
I CAN TELL YOU IF I LIKE IT OR NOT.
REGARDLESS OF QUALITY,
WOW, WE ARE VERY HONORED AS WELL...!!
I THOUGHT IT WOULD BE GOOD TO HAVE YOU JUDGE THE QUALITY OF MY COOKING.
TO THE PERSON IN CHARGE OF THE 'ULTIMATE MENU' AND THE 'SUPREME MENU',
I HAVE SOMETHING I WANT TO CONFIRM...
YES, THAT IS FINE.
NO, THAT WOULD BE TOO MUCH TO ASK.

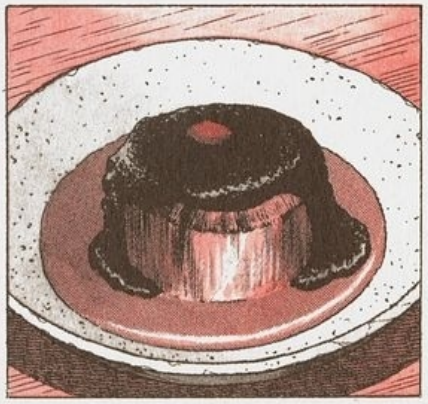
.....
WHAT DO YOU WANT TO CONFIRM...
WHAT DO YOU MEAN BY CONFIRM?

IT FEELS A BIT LIKE OUR HOME-COOKED MEALS...
HMM... IT'S QUITE SIMPLE, ISN'T IT?


THIS IS A SIMMERED DISH WITH CHICKEN AND VEGETABLES.
IT'S A SEAWEED AND GREEN ONION DISH.

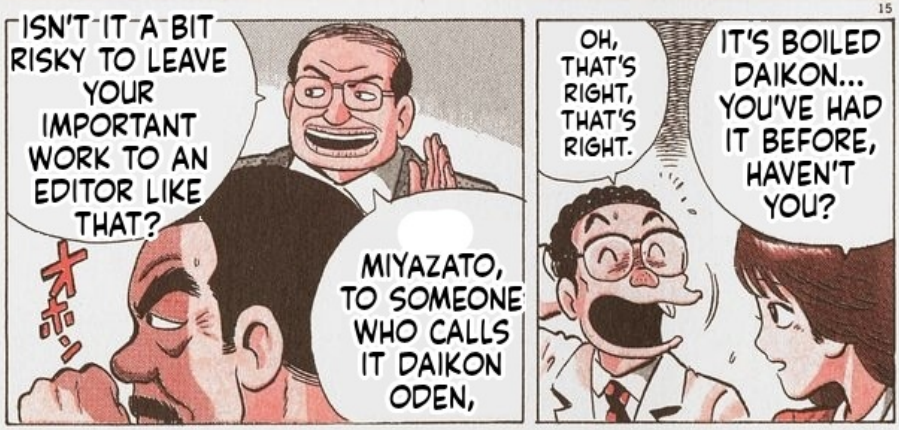
AT FIRST GLANCE, IT DOESN'T SEEM LIKE A DISH YOU'D WANT TO INVITE SOMEONE OVER TO ENJOY...

14



DELICIOUS!

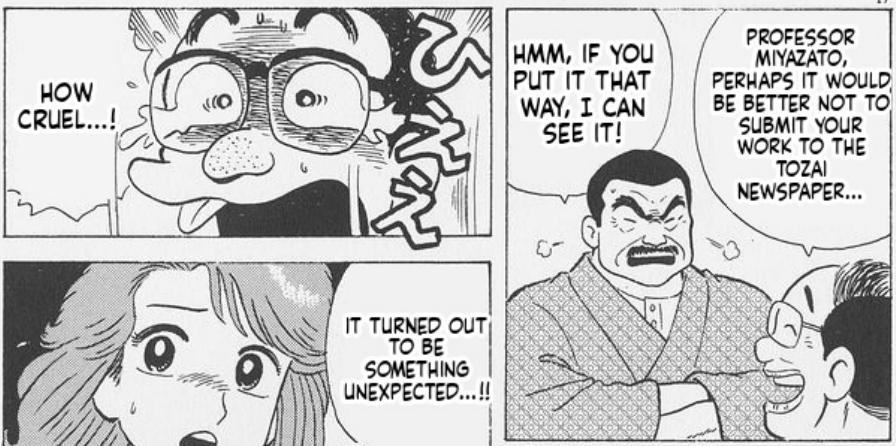
15



WHAT ARE YOU SAYING! FIRST COME, FIRST SERVED ISN'T A BARGAIN SALE.
YES! BUT OUR COMPANY ASKED FIRST...
IT'S ABOUT WHICH OF US VALUES THE TEACHER'S WORK MORE.
W-WHAT DO YOU MEAN BY THAT?!
ACTUALLY, I WAS ASKED BY THE TEITO NEWSPAPER TO DRAW FOR THEIR SUNDAY EDITION...
YES.
FIRST OF ALL, I MISUNDERSTOOD BECAUSE I WAS EXCITED EARLIER!
THAT DOESN'T MATTER AT ALL!
IF YOU SAY SUCH NONSENSE ABOUT THE TEACHER'S COOKING...
IF A PERSON IS CARELESS AND IGNORANT, THEY'LL SURELY TREAT THE TEACHER'S WORK POORLY!
16
IS IT A CHICKEN...?
NO... IT'S NOT A COW... OR A... AH...
AH... WELL... UM, IT'S A PIG...
ﾍｯ
WELL THEN... LET ME ASK.
WHAT KIND OF MEAT IS THIS?

THEN WHAT ABOUT THAT FISH?
.....
IT'S QUAIL. THE BONES HAVE BEEN POUNDED INTO DUMPLINGS.
Y-YEAH, IT'S QUAIL, I REMEMBER NOW.

S-SAURY!
OH, THAT'S EASY.
UGH...
THAT'S A NEEDLEFISH.
IT'S SAURY.


HOW CRUEL...!
HMM, IF YOU PUT IT THAT WAY, I CAN SEE IT!
PROFESSOR MIYAZATO, PERHAPS IT WOULD BE BETTER NOT TO SUBMIT YOUR WORK TO THE TOZAI NEWSPAPER...
IT TURNED OUT TO BE SOMETHING UNEXPECTED...!!

HOW WAS IT, MY FEAST TODAY?
I THOROUGHLY ENJOYED IT.
I FOUND IT DELICIOUS.
I WONDER, COMPARED TO THE DISHES AT A TOP RESTAURANT AND MY FEAST TODAY...
SIP
THE CHEFS AT THE RESTAURANT WOULD BE PALE WITH ENVY.
18
WELL, IT WAS QUITE SOMETHING...
EVEN AT A TOP-NOTCH RESTAURANT, THEY CAN'T CREATE DISHES AS REFINED AS YOURS, SENSEI.
IS THAT SO...

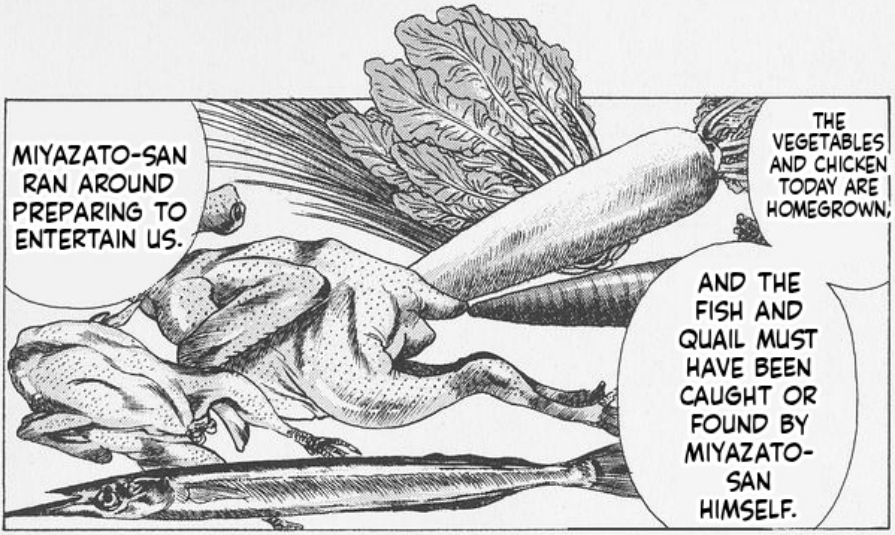
WHAT DO YOU MEAN?!
YOU WOULDN'T SEE THIS KIND OF DISH UNLESS IT WAS FROM A REALLY FOOLISH COUNTRYSIDE RESTAURANT.
IS THIS SOME KIND OF JOKE?
YAMAOKA! PLEASE DON'T MAKE IT ANY WORSE!
MR. YAMAOKA!

AH... IT'S HOPELESS NOW...
IT'S A COMMON DISH, NOTHING SPECIAL.
AFTER ALL, AREN'T THESE ALL JUST SIDE DISHES?

WHAT DO YOU MEAN BY THAT...

I'M RUNNING AROUND TO GATHER AND PREPARE ITEMS TO ENTERTAIN THE GUESTS.
A FEAST MEANS TO RUN AROUND.

HUH? WHAT IS IT NOW?
BUT THIS IS A TRUE FEAST.
FLATTERY WON'T HELP ANYMORE.


MIYAZATO-SAN RAN AROUND PREPARING TO ENTERTAIN US.
THE VEGETABLES AND CHICKEN TODAY ARE HOMEGROWN,
AND THE FISH AND QUAIL MUST HAVE BEEN CAUGHT OR FOUND BY MIYAZATO-SAN HIMSELF.

THIS IS A REAL TREAT.
THE GRATITUDE FOR THE FEELINGS PUT INTO THIS,

EVEN WITH THE SAME DIP, IF YOU MAKE IT WITH FRESHLY HARVESTED SCALLIONS, JUST-PICKED NEW SEAWEED, AND HOMEMADE MISO,
BECAUSE THE DISHES ARE FAMILIAR, I CAN EASILY COMPARE THEM TO WHAT I'VE EATEN BEFORE.
I CAN TELL IT RESULTS IN SUCH AN AMAZING TASTE.

20

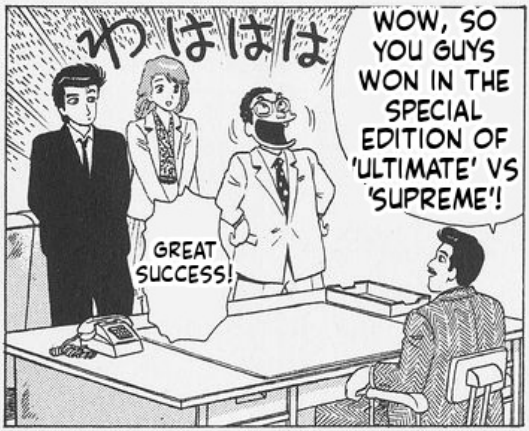
I DIDN'T THINK THIS WAS A REAL TREAT...
I ALWAYS THOUGHT THAT EVERY TIME I WAS TREATED TO A MEAL AT A TOP-NOTCH RESTAURANT BY SOMEONE ELSE,
BUT THAT QUESTION HAS NOW BEEN RESOLVED.

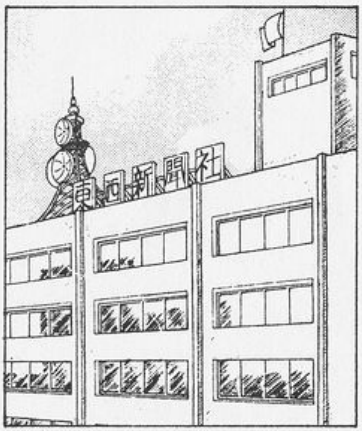
I CAN'T BELIEVE YOU UNDERSTAND IT THAT WELL...!
MM-MM! I'M SO GRATEFUL...

DELICIOUS!

LET'S EAT...
NOW, THIS IS THE FRESH NORI I SELECTED ALL THE WAY FROM IZUMI IN KAGOSHIMA! IT'S PERFECTLY TOASTED!
WOW, IT SMELLS GREAT.
HUH?
YOU KNOW HOW TO EAT NORI!
TOMII-KUN!
21
IT WILL NULLIFY THE EFFORT OF THE PERSON WHO CAREFULLY TOASTED THE NORI.
IF YOU DIP IT IN SOY SAUCE AND WRAP IT AROUND THE RICE WITHOUT ANY GAPS,
OH NO, EATING IT LIKE THIS DOESN'T LOSE THE FLAVOR AND TEXTURE OF THE NORI.

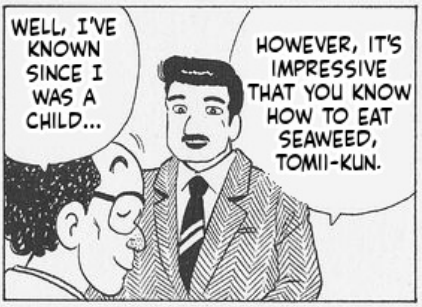
I WILL DRAW THE COVER FOR TOZAI NEWS!
HMM! WITH THAT ATTITUDE, YOU'LL TREAT MY ART WITH CARE!


わはは
WOW, SO YOU GUYS WON IN THE SPECIAL EDITION OF 'ULTIMATE' VS 'SUPREME'!
GREAT SUCCESS!


東西新聞社

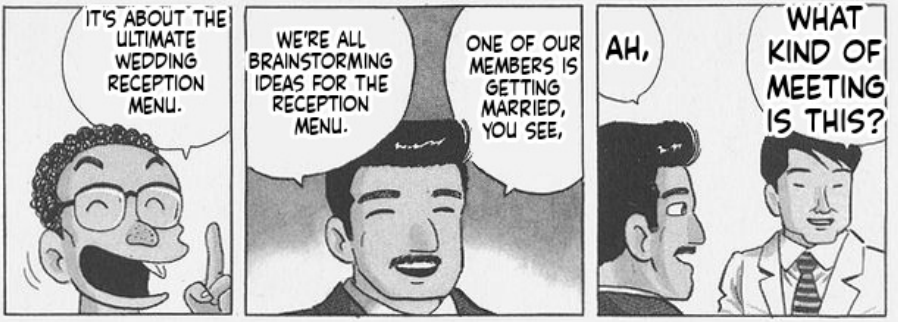
22

HAHAHA! I MEAN, HE SURE DOES!
AHEM... MILT JACKSON...!

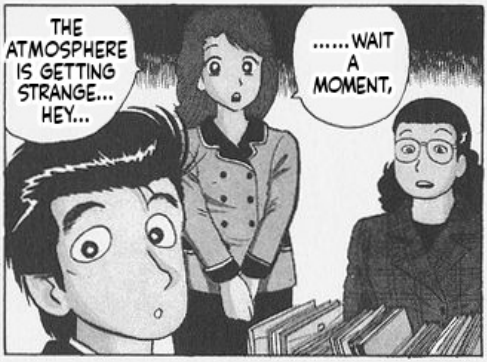

WELL, I'VE KNOWN SINCE I WAS A CHILD...
HOWEVER, IT'S IMPRESSIVE THAT YOU KNOW HOW TO EAT SEAWEED, TOMII-KUN.

TCH. SURE.

EPISODE 2: THE ULTIMATE BANQUET (PART 1)


IT'S ABOUT THE ULTIMATE WEDDING RECEPTION MENU.
WE'RE ALL BRAINSTORMING IDEAS FOR THE RECEPTION MENU.
ONE OF OUR MEMBERS IS GETTING MARRIED, YOU SEE,
AH,
WHAT KIND OF MEETING IS THIS?
INDEED! I'M VERY CURIOUS ABOUT WHAT KIND OF MENU THE 'ULTIMATE MENU' SIDE WILL CREATE FOR THE RECEPTION!
THE ULTIMATE WEDDING RECEPTION! THAT SOUNDS INTERESTING!

披露宴〈前編〉


THE ATMOSPHERE IS GETTING STRANGE... HEY...
.....WAIT A MOMENT,

MY WEDDING BANQUET IS GOING TO BE THE SUBJECT?!

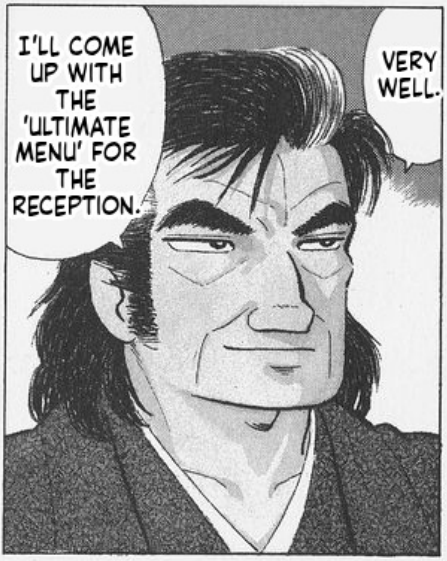
THIS IS SETTLED! LET'S PROMPTLY REACH OUT TO TEITO NEWS!
OF COURSE, THERE MUST BE A MENU FOR THE SUPREME BANQUET!
UM, WELL...

第2話
究極の

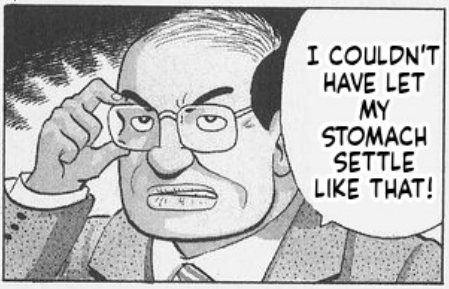
CLUB
MEAL.
美

I'D ALMOST SAY BEING INVITED TO A WEDDING RECEPTION IS A DISASTER SINCE THEY ONLY SERVE THE SAME AWFUL FOOD...
I SEE...

NOW I CAN GET MY REVENGE FOR HAVING MY PAINTING TAKEN BY MIYAZATO!
MM


I'LL COME UP WITH THE 'ULTIMATE MENU' FOR THE RECEPTION.
VERY WELL.

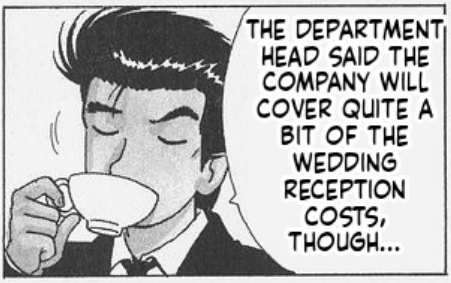
4


I COULDN'T HAVE LET MY STOMACH SETTLE LIKE THAT!

FOR SUCH A PERSONAL WEDDING RECEPTION TO BE USED FOR COMPANY BUSINESS.
IT IS A BOTHER...

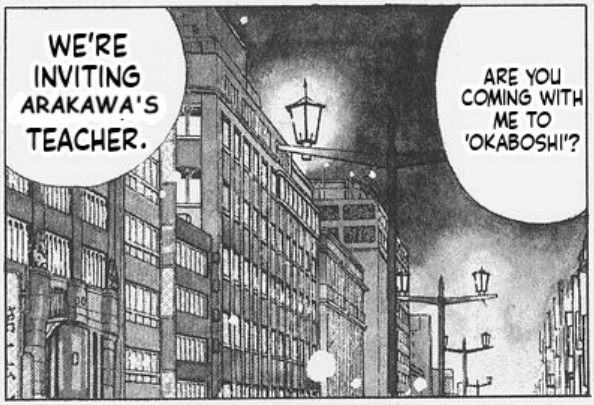
IS OUR WEDDING RECEPTION GOING TO BE THE BATTLEGROUND FOR THE 'ULTIMATE' VS. 'SUPREME' SHOWDOWN?!
WOW!

I CAN'T BELIEVE OUR WEDDING RECEPTION WILL BE REMEMBERED LIKE THAT FOR A LIFETIME!
ARAKAWA. IT'S NOT A BOTHER AT ALL, RIGHT?
ドン


THE DEPARTMENT HEAD SAID THE COMPANY WILL COVER QUITE A BIT OF THE WEDDING RECEPTION COSTS, THOUGH...

5

MASTER PHOTOGRAPHER, YUJI KISO.
YOU KNOW, RIGHT?

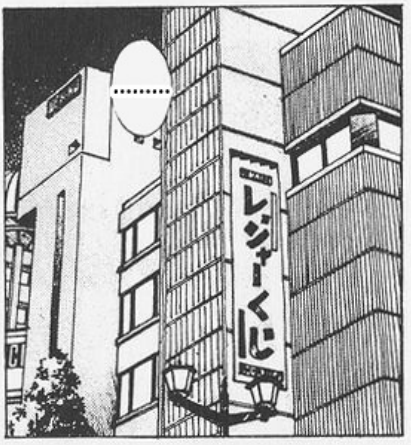

WE'RE INVITING ARAKAWA'S TEACHER.
ARE YOU COMING WITH ME TO 'OKABOSHI'?

FOR SOMEONE LIKE ME WHO LOST MY FATHER EARLY, HE HAS BEEN A GREAT SUPPORT IN MANY WAYS.
HE TAUGHT ME THE BASICS OF PHOTOGRAPHY, BUT IT'S NOT JUST THAT.
OH, ARAKAWA-SAN, YOU WERE A DISCIPLE OF MR. KISO YUJI?
HE'S NOT BLESSED WITH DISCIPLES, THOUGH.
I'M THINKING OF INTRODUCING MS. KINUE TO THE TEACHER BEFORE THE WEDDING...
TO BE ABLE TO TAKE PHOTOS THAT TOUCH PEOPLE'S HEARTS LIKE THAT, YOU'RE A GENIUS...
MR. KISO YUJI IS A TREASURE OF THE JAPANESE PHOTOGRAPHY WORLD.
6
YOU'VE REALLY CAPTURED A WONDERFUL BRIDE WHO SHOWS SUCH SINCERITY!
SEISAKU! I'VE COME TO SEE YOU IN A NEW LIGHT!
岡星

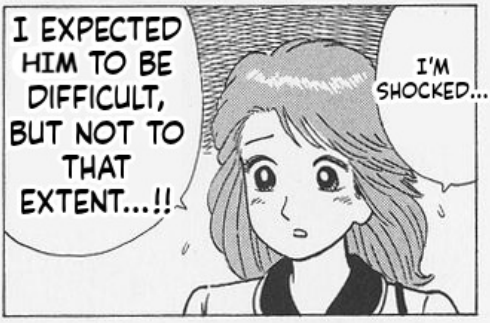
KINUE-SAN, PLEASE LEND YOUR STRENGTH TO SEISAKU!
YES!
FROM HERE ON, WITH KINUE-SAN'S HELP, YOU'LL SOAR TO THE TOP OF THE PHOTOGRAPHY WORLD!
YOU'VE WORKED DILIGENTLY AND STEADILY, AND FINALLY MADE IT THIS FAR!
Y-YES, THANK YOU VERY MUCH.
A RECEPTION? ARE YOU REALLY GOING TO HOLD A RECEPTION?
YES, I WILL INVITE MY MOTHER FROM THE COUNTRYSIDE, RELATIVES, AND WORK ASSOCIATES...
SO, SENSEI, I WOULD REALLY LIKE YOU TO ATTEND THE RECEPTION.

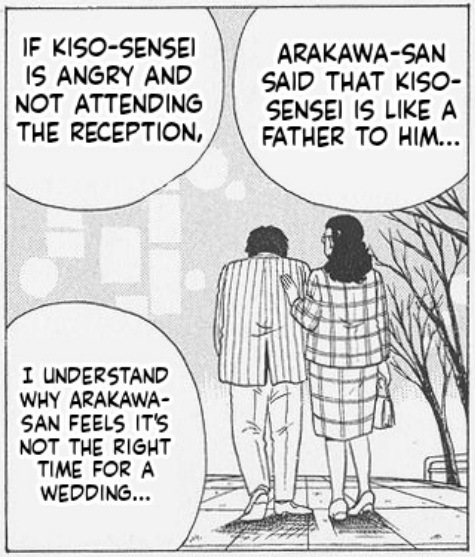
もぐもぐ

YIKES... EEEE!
じ〜〜〜〜ん
THERE IS NO SOUL!
THE ABSURDITY OF WEDDING RECEPTIONS IS GETTING WORSE YEAR BY YEAR...
ハッ
SENSEI...!
I'D RATHER DIE THAN ATTEND SUCH A GROTESQUE PLACE!
ガビーン
8
IF YOUR SOUL IS BLISTERED, YOU WON'T BE ABLE TO TAKE GOOD PHOTOS!
SEISAKU!


.....
レジャーくに

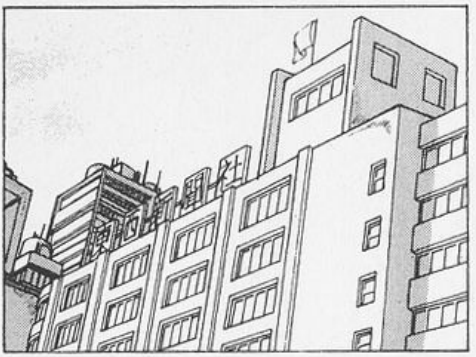
HE DIDN'T EVEN GIVE ARAKAWA-SAN A CHANCE TO EXPLAIN AND JUST LEFT.

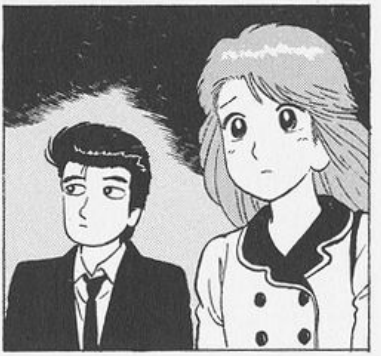

I EXPECTED HIM TO BE DIFFICULT, BUT NOT TO THAT EXTENT...!!
I'M SHOCKED...

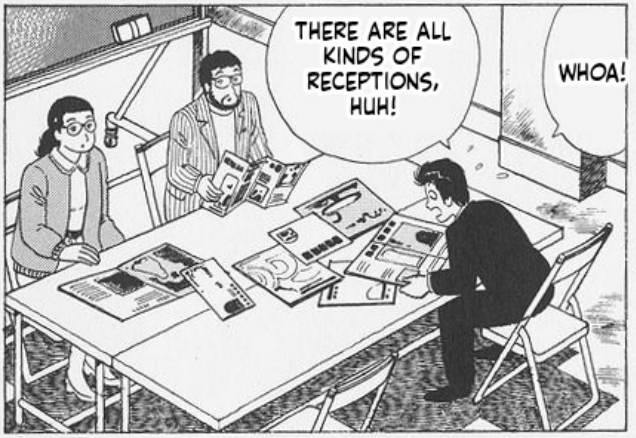

IF KISO-SENSEI IS ANGRY AND NOT ATTENDING THE RECEPTION,
ARAKAWA-SAN SAID THAT KISO-SENSEI IS LIKE A FATHER TO HIM...
I UNDERSTAND WHY ARAKAWA-SAN FEELS IT'S NOT THE RIGHT TIME FOR A WEDDING...

THEN THERE'S NO WAY FOR A WEDDING TO HAPPEN...
I HAVE INCURRED KISO-SENSEI'S WRATH...

ARAKAWA-SAN...






THERE ARE ALL KINDS OF RECEPTIONS, HUH!
WHOA!

SMALL CONFERENCE ROOM

10

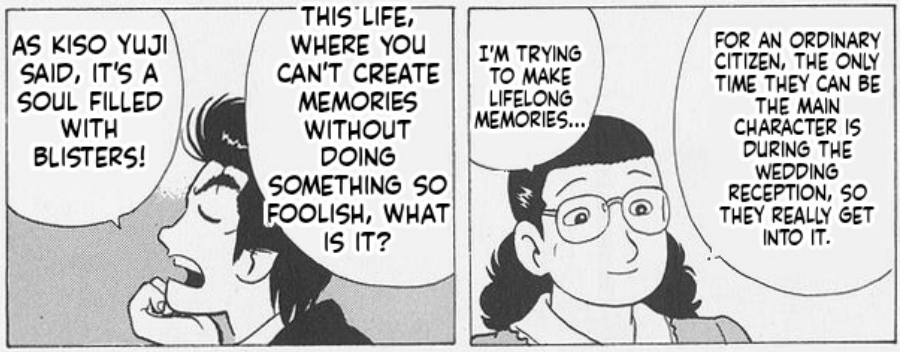
ゴンドラに乗って
新郎新婦が

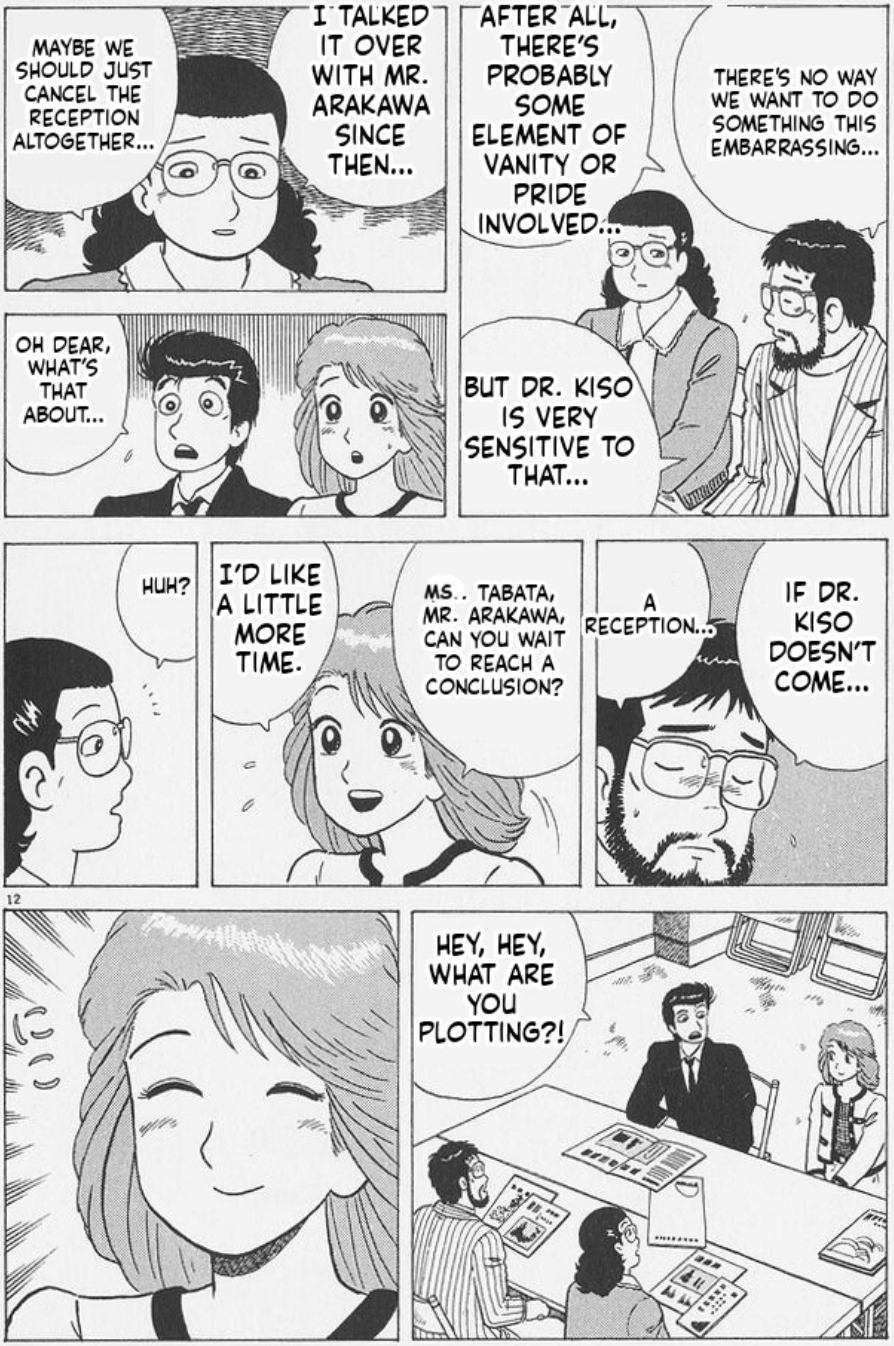
きせき彩る華麗な旅

THIS IS JUST A SMALL PART OF IT.
THERE ARE ALL SORTS OF WEDDING RECEPTIONS YOU CAN THINK OF.
湖に二人の愛を浮かべて…

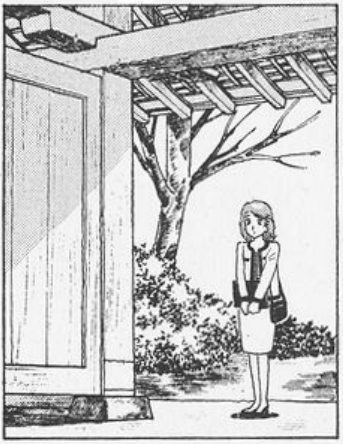
WELL, WE CAN TAKE OUR TIME LATER...
I'M SORRY, I WAS LOOKING FOR MATERIALS IN THE LIBRARY.
チカ
IT'S NOT JUST AMAZING; IT FEELS UNBELIEVABLE.
ISN'T THAT PAMPHLET INCREDIBLE?
OH, WHAT KIND OF MATERIALS?

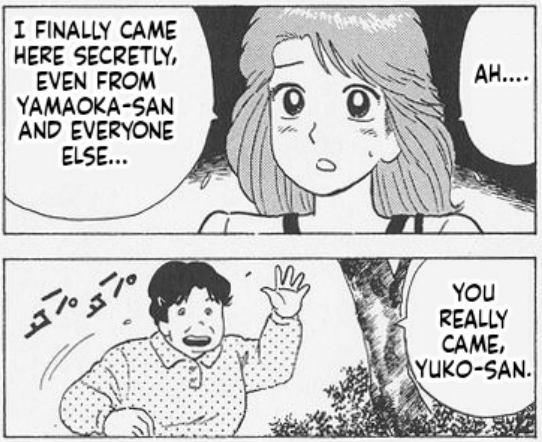
11


AS KISO YUJI SAID, IT'S A SOUL FILLED WITH BLISTERS!
THIS LIFE, WHERE YOU CAN'T CREATE MEMORIES WITHOUT DOING SOMETHING SO FOOLISH, WHAT IS IT?
I'M TRYING TO MAKE LIFELONG MEMORIES...
FOR AN ORDINARY CITIZEN, THE ONLY TIME THEY CAN BE THE MAIN CHARACTER IS DURING THE WEDDING RECEPTION, SO THEY REALLY GET INTO IT.

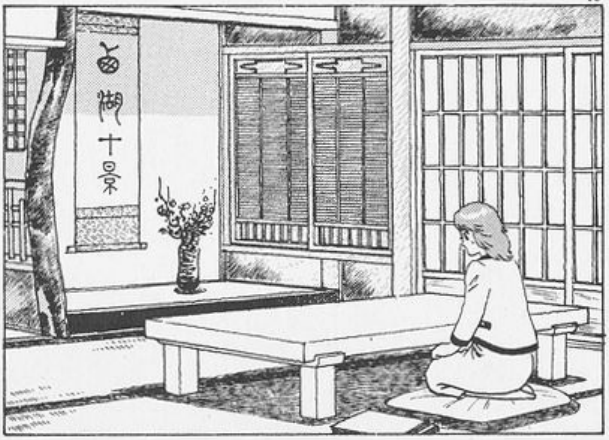

MAYBE WE SHOULD JUST CANCEL THE RECEPTION ALTOGETHER...
I TALKED IT OVER WITH MR. ARAKAWA SINCE THEN...
AFTER ALL, THERE'S PROBABLY SOME ELEMENT OF VANITY OR PRIDE INVOLVED...
THERE'S NO WAY WE WANT TO DO SOMETHING THIS EMBARRASSING...
OH DEAR, WHAT'S THAT ABOUT...
BUT DR. KISO IS VERY SENSITIVE TO THAT...
HUH?
I'D LIKE A LITTLE MORE TIME.
MS. TABATA, MR. ARAKAWA, CAN YOU WAIT TO REACH A CONCLUSION?
A RECEPTION...
IF DR. KISO DOESN'T COME...
12
HEY, HEY, WHAT ARE YOU PLOTTING?!

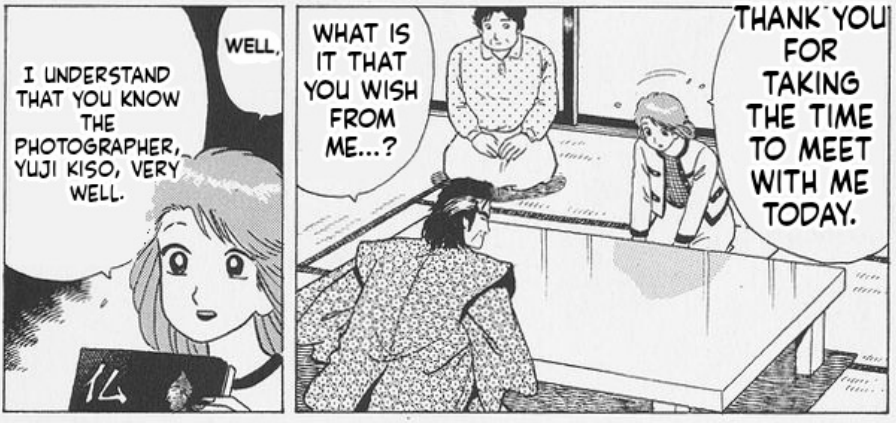
DELICIOUSNESS 27





13

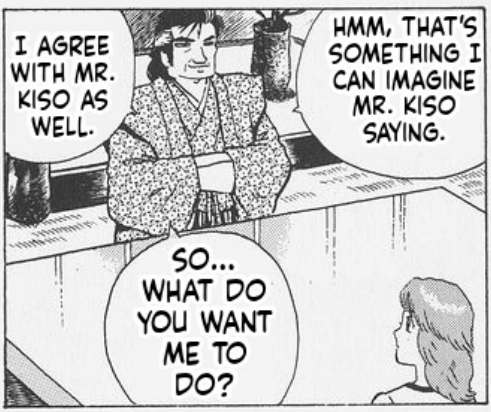


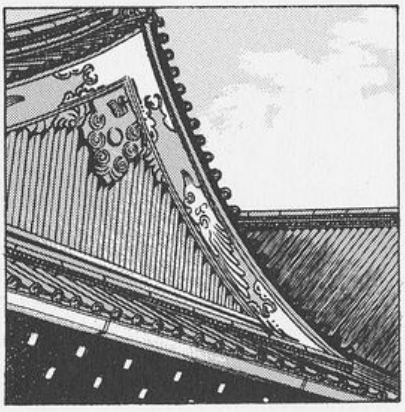

WELL,
I UNDERSTAND THAT YOU KNOW THE PHOTOGRAPHER, YUJI KISO, VERY WELL.
WHAT IS IT THAT YOU WISH FROM ME...?
THANK YOU FOR TAKING THE TIME TO MEET WITH ME TODAY.

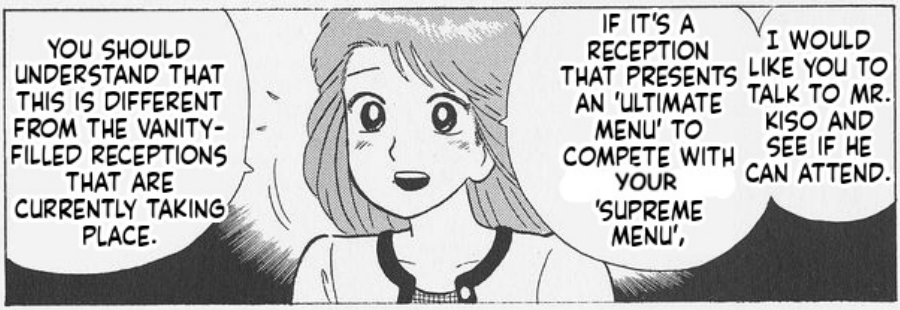
IS SOMETHING WRONG WITH KISO?

WELL, ACTUALLY...

IT WAS CLEAR THAT YOU BOTH RESPECT EACH OTHER GREATLY.
THIS BOOK GAVE ME THE COURAGE TO VISIT YOU, SIR.


I AGREE WITH MR. KISO AS WELL.
HMM, THAT'S SOMETHING I CAN IMAGINE MR. KISO SAYING.
SO... WHAT DO YOU WANT ME TO DO?




YOU SHOULD UNDERSTAND THAT THIS IS DIFFERENT FROM THE VANITY-FILLED RECEPTIONS THAT ARE CURRENTLY TAKING PLACE.
IF IT'S A RECEPTION THAT PRESENTS AN 'ULTIMATE MENU' TO COMPETE WITH YOUR 'SUPREME MENU',
I WOULD LIKE YOU TO TALK TO MR. KISO AND SEE IF HE CAN ATTEND.

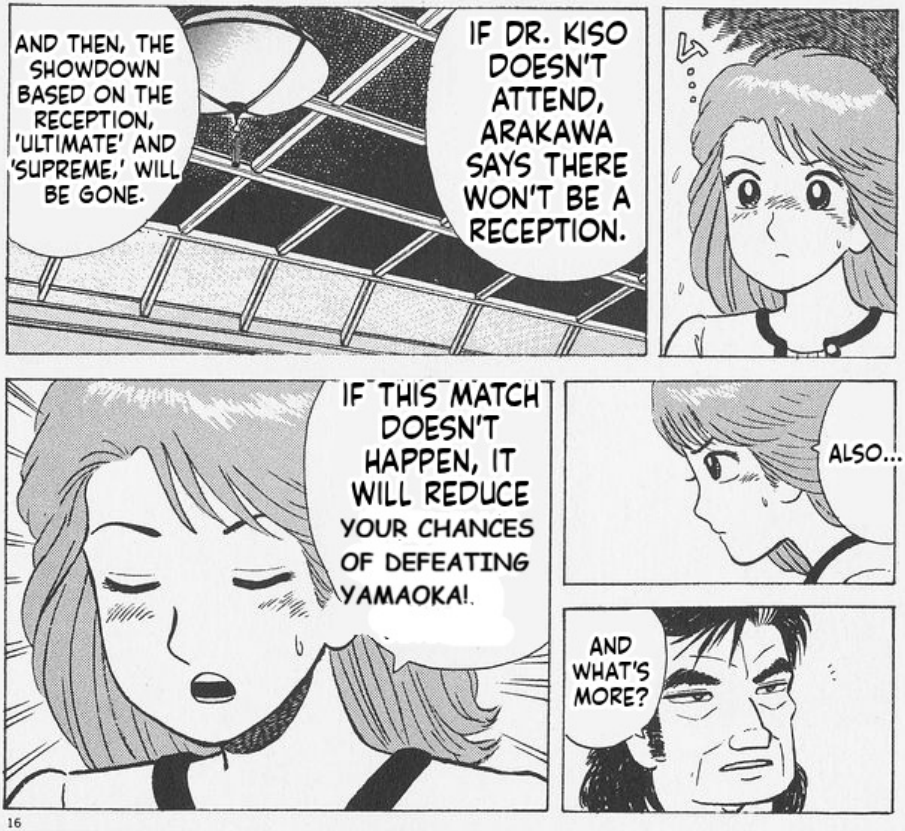
I WOULD NEVER PARTICIPATE IN SUCH A RIDICULOUS RECEPTION, EVEN IF IT KILLS ME!
WELL! WE WILL DO OUR BEST!
THAT'S NOT RELIABLE!

WHY IS THAT?

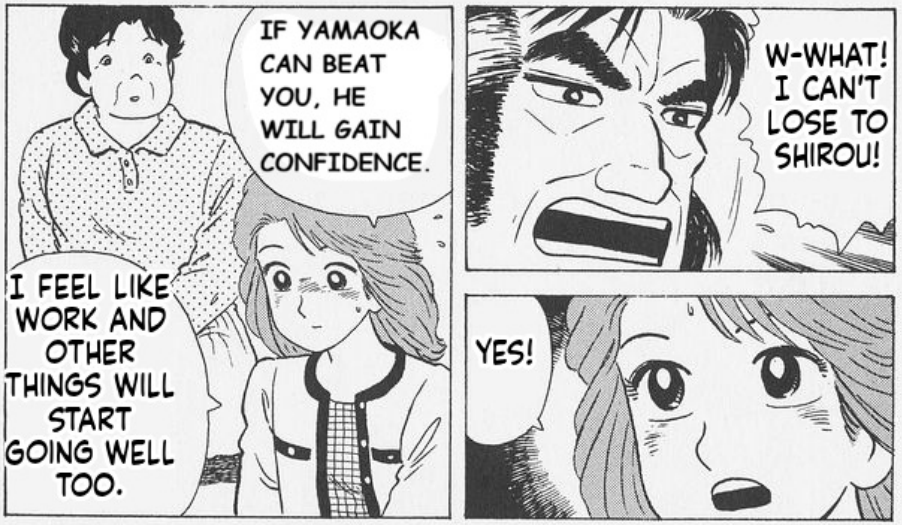
THAT'S NOT GOING TO HAPPEN.

15

I CAN'T IMAGINE WHAT KIND OF RIDICULOUS COMMOTION THIS WILL TURN INTO.
IF I WERE IN CHARGE, IT WOULD BE FINE, BUT AT THE RECEPTION ORGANIZED BY THE EAST-WEST NEWSPAPER'S CULTURAL DEPARTMENT,


AND THEN, THE SHOWDOWN BASED ON THE RECEPTION, 'ULTIMATE' AND 'SUPREME,' WILL BE GONE.
IF DR. KISO DOESN'T ATTEND, ARAKAWA SAYS THERE WON'T BE A RECEPTION.
IF THIS MATCH DOESN'T HAPPEN, IT WILL REDUCE YOUR CHANCES OF DEFEATING YAMAOKA!
ALSO...
AND WHAT'S MORE?

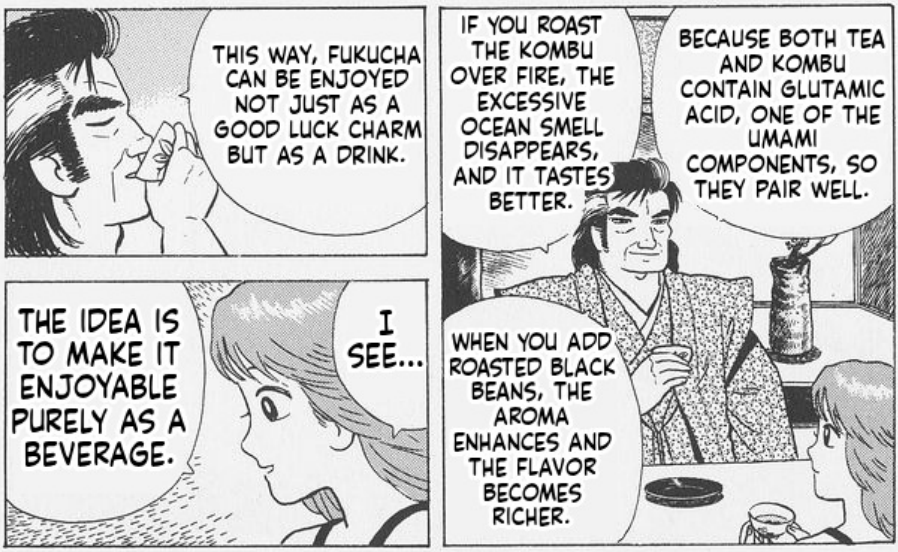
16

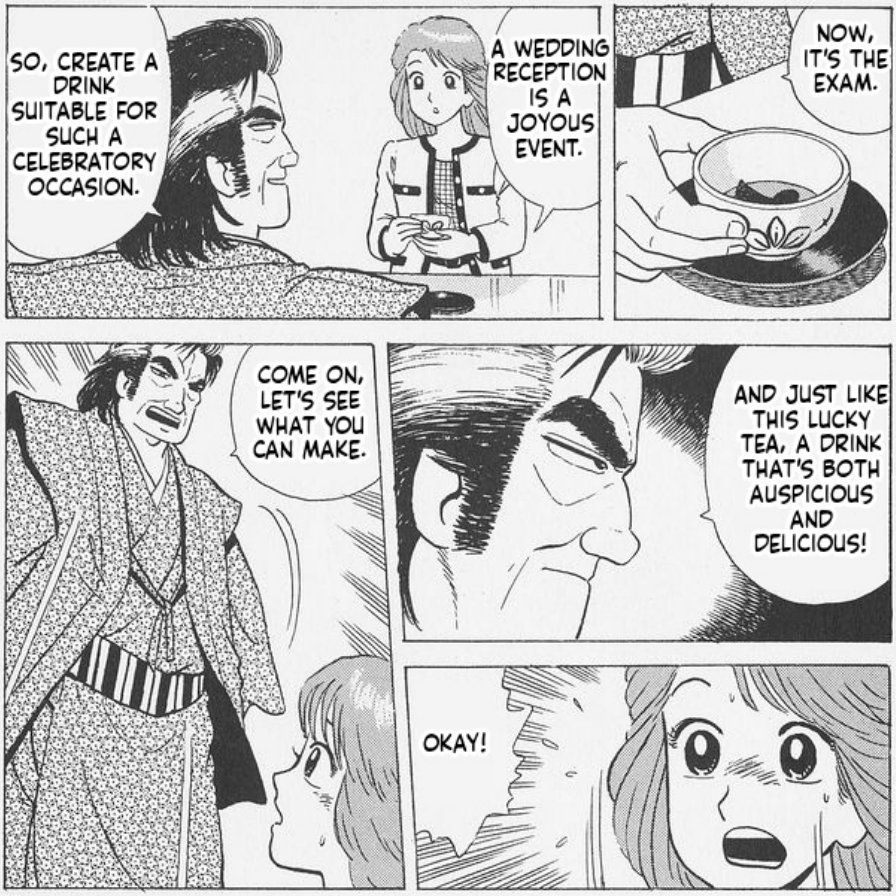

IF YAMAOKA CAN BEAT YOU, HE WILL GAIN CONFIDENCE.
I FEEL LIKE WORK AND OTHER THINGS WILL START GOING WELL TOO.
W-WHAT! I CAN'T LOSE TO SHIROU!
YES!

HMPH... SHIROU, YOU...
.....
HAVE THEM BRING ME SOME FUKUCHA.
YES, OF COURSE.
I'M HERE TO HAVE YOU TAKE MY EXAM ON BEHALF OF THE CULTURE DEPARTMENT OF THE TOZAI NEWSPAPER.
17
WHAT!
AN EXAM?!
IF YOU PASS, I MIGHT CONSIDER THE CULTURE DEPARTMENT OF THE TOZAI NEWSPAPER
AT LEAST TRUSTWORTHY ENOUGH TO ASK KISO-SAN TO ATTEND THE RECEPTION.

I'LL EXPOSE THAT THE PERSON IN CHARGE OF THE 'ULTIMATE MENU' HAS NO SENSE OF TASTE OR KNOWLEDGE OF FOOD.
BUT IF YOU DON'T PASS, I WON'T EVEN SPEAK TO KISO-SAN, AND WORSE THAN THAT...
THANK YOU FOR WAITING.
N-NO WAY...!!
IF I FAIL THE EXAM, IT WILL CAUSE TROUBLE FOR THE COMPANY AND YAMAOKA-SAN...!!
OH NO... THIS IS A DISASTER...!
18
WELL THEN, GO AHEAD AND DRINK IT.
WHAT IS THIS...?

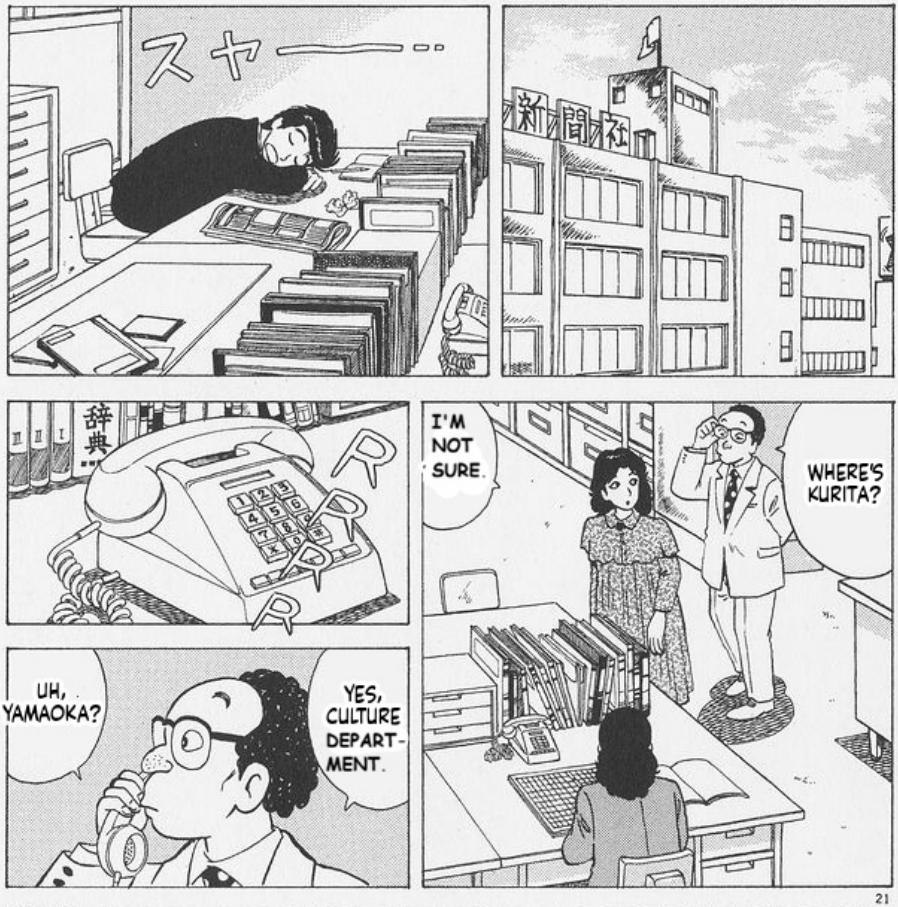
YOU DRINK IT WITH BLACK BEANS, KOMBU, PICKLED PLUMS, AND SANSHO ADDED TO THE TEA.
THIS IS CALLED FUKUCHA. IT'S DRUNK DURING NEW YEAR'S, SETSUBUN, AND OTHER CELEBRATORY OCCASIONS.
IT'S FRAGRANT AND HAS A RICH TASTE...
OH...
JUST USING BLACK BEANS AND KOMBU, AND ROASTING THE KOMBU WHILE ROASTING THE BLACK BEANS...
THE INGREDIENTS INSIDE ARE AUSPICIOUS, BUT I THINK IT SHOULD TASTE GOOD AS WELL.


THIS WAY, FUKUCHA CAN BE ENJOYED NOT JUST AS A GOOD LUCK CHARM BUT AS A DRINK.
IF YOU ROAST THE KOMBU OVER FIRE, THE EXCESSIVE OCEAN SMELL DISAPPEARS, AND IT TASTES BETTER.
BECAUSE BOTH TEA AND KOMBU CONTAIN GLUTAMIC ACID, ONE OF THE UMAMI COMPONENTS, SO THEY PAIR WELL.
THE IDEA IS TO MAKE IT ENJOYABLE PURELY AS A BEVERAGE.
I SEE...
WHEN YOU ADD ROASTED BLACK BEANS, THE AROMA ENHANCES AND THE FLAVOR BECOMES RICHER.


SO, CREATE A DRINK SUITABLE FOR SUCH A CELEBRATORY OCCASION.
A WEDDING RECEPTION IS A JOYOUS EVENT.
NOW, IT'S THE EXAM.
COME ON, LET'S SEE WHAT YOU CAN MAKE.
AND JUST LIKE THIS LUCKY TEA, A DRINK THAT'S BOTH AUSPICIOUS AND DELICIOUS!
OKAY!

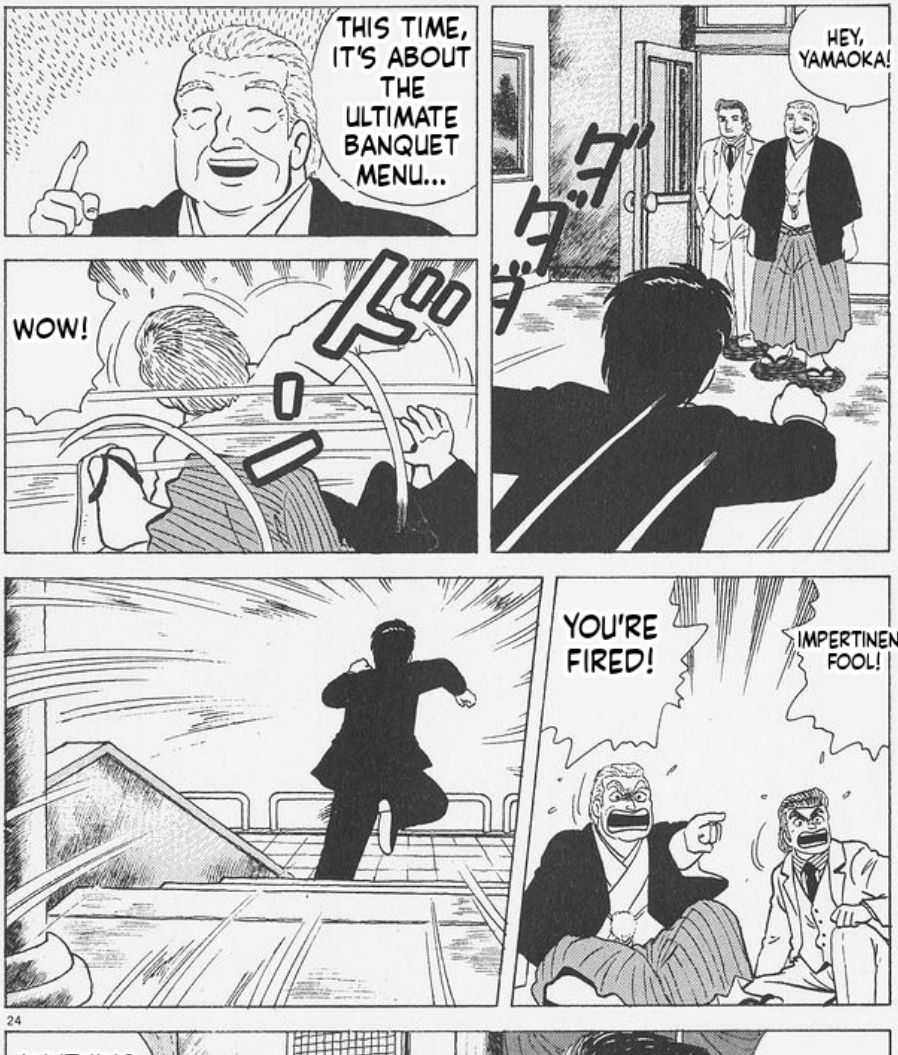
....

DELICIOUSNESS 27



OH, HI, OHCHIYO-SAN...
YES, YAMAOKA.
I WAS JUST HAVING SUCH A DELICIOUS DREAM...
OKAY.
KAIBARA YUZAN CHALLENGED KURITA TO A TEST?!
WHAT?!
WHAT ON EARTH HAPPENED?!
KURITA-SAN?
22
SHE'S IN THE KITCHEN NOW...
THAT'S RIGHT.

YOU ARE FREE TO USE EVERY CHEF HERE AS YOU WISH.
YOU DON'T NEED TO GET YOUR OWN HANDS DIRTY.
I WONDER WHAT I CAN DO...
...FOR ME...
IMAGINATION, INGENUITY, AND A GRASP OF THE ESSENCE OF FOOD.
WHETHER YOU TRULY POSSESS THAT... THAT IS WHAT MATTERS MOST.
I WANT TO SEE IT.
23
R 1 2 3 4 5

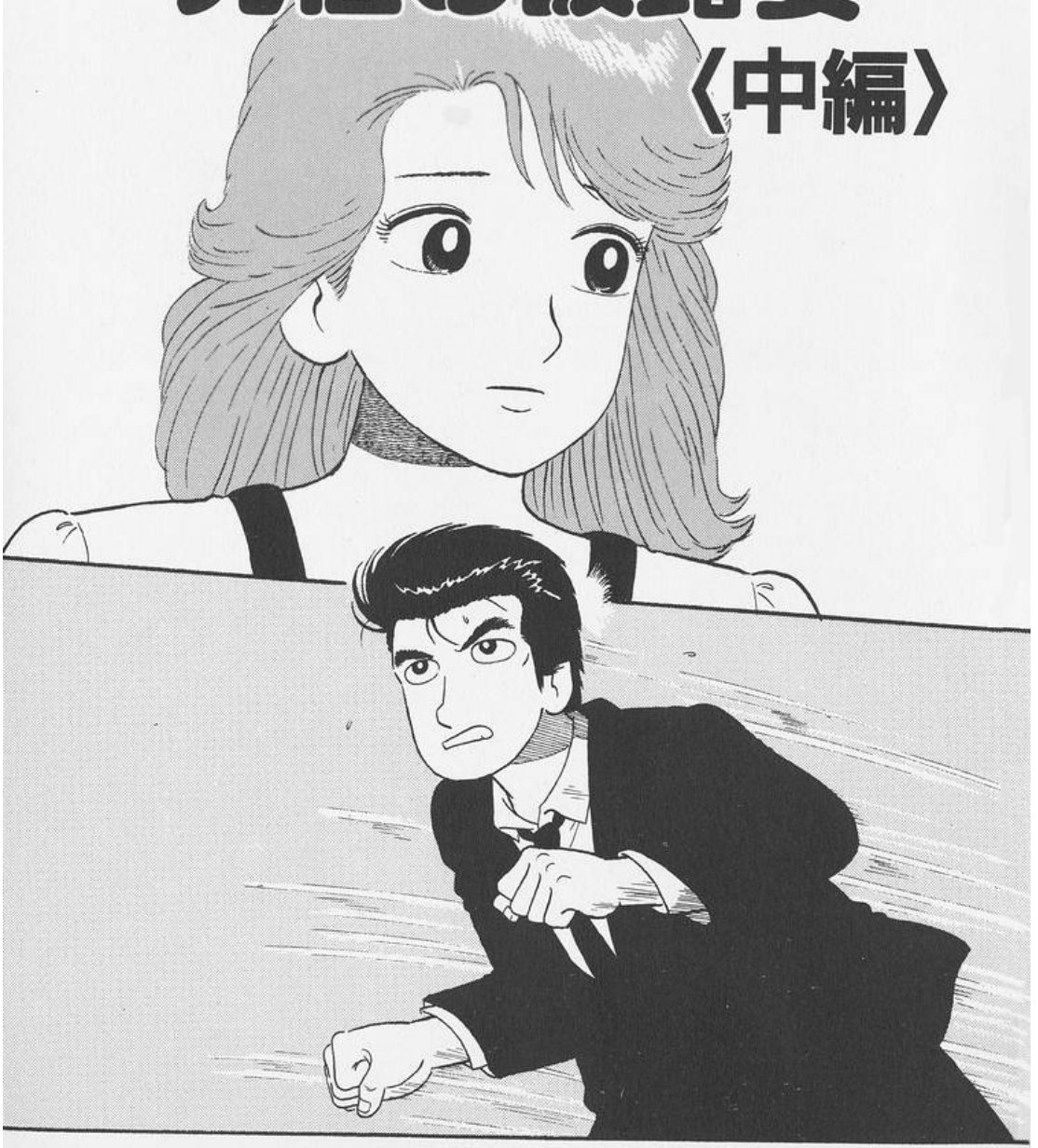

THIS TIME, IT'S ABOUT THE ULTIMATE BANQUET MENU...
HEY, YAMAOKA!
ゴゴゴゴ
WOW!
ドーン
YOU'RE FIRED!
IMPERTINENT FOOL!
24
ANYTHING YOU CAN THINK OF CAN BE COOKED.
I'LL GATHER ANY INGREDIENTS YOU NEED.

ALRIGHT, LET'S GET STARTED.
25
I'M COMING NOW, KURITA!
DAMN IT...

第2話

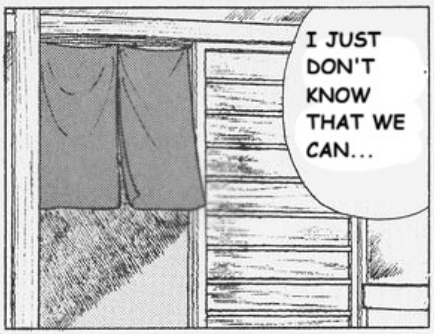
究極の披露宴

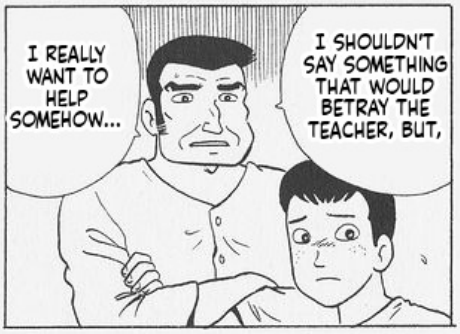
〈中編〉



SHIROU-SAN!
FOOD AND DRINK CLUB.
WHERE'S KURITA-SAN?!
OCHIYO!
OVER HERE...
?
2
IT MUST BE LUXURIOUS...
SOMETHING THAT LIFTS THE SPIRITS...
SINCE IT'S A DRINK SUITABLE FOR CELEBRATING SOMETHING JOYOUS...

.....
WHAT ON EARTH SHOULD WE DO...?!
AH... I'M JUST GETTING ANXIOUS AND CAN'T GATHER MY THOUGHTS...
WHAT?
I'M HERE, AREN'T I?
SO WHAT ARE WE GOING TO DO?!
IF YOU GO IN THERE NOW, IT WILL DEFEAT HER WHOLE PURPOSE IN COMING HERE...
KURITA-SAN IS SUFFERING QUITE A BIT...
I'LL TAKE YOUR THOUGHTS TO YUKO!
YOU DO THE THINKING, SHIRO.
3
AH! I SEE!


I JUST DON'T KNOW THAT WE CAN...


I REALLY WANT TO HELP SOMEHOW...
I SHOULDN'T SAY SOMETHING THAT WOULD BETRAY THE TEACHER, BUT,

I WILL TAKE IT TO YUKO RIGHT NOW!
THAT IS A GREAT SUGGESTION, SHIRO!

OCHIYO, COME HERE, PLEASE...
EH?

OH, EXCUSE ME, TEACHER, I
HAVE AN URGENT MATTER...
ドサ

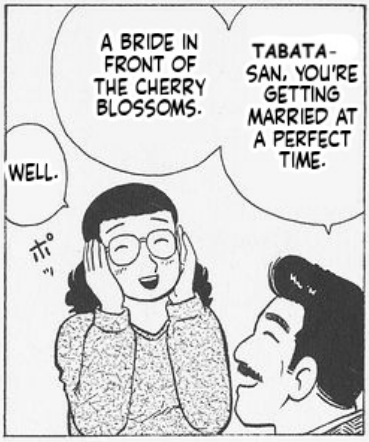
TAKE THESE BOOKS TO MY STUDY, PLEASE.

THIS IS AN URGENT MATTER FOR ME.

I NEED TO DELIVER WHAT SHIRO WROTE TO KURITA-SAN.
THIS IS NO JOKE.
AH, YES...
WHAT ARE YOU HESITATING FOR?
5
AND I COULDN'T TELL YAMAOKA-SAN I WAS COMING HERE...
THEY'RE GOING TO BE SO DISAPPOINTED...
...IF I FAIL HERE, MR. ARAKAWA AND MS. TABATA WILL HAVE TO CANCEL THE RECEPTION...
ハア
THE CHERRY BLOSSOM FRONT IS MOVING UP TO THE EAST.
EVEN YESTERDAY...
YAMAOKA-SAN IS JUST GOOFING AROUND WITHOUT KNOWING HOW OTHERS FEEL...

THIS YEAR, THE OLD CHERRY TREES WILL BLOOM TOO.
AH, HOW WONDERFUL, HOW WONDERFUL.

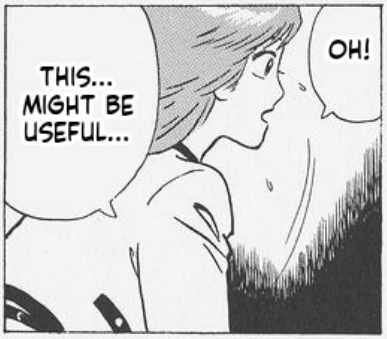
ボカ
ボカボカ


TABATA-SAN, YOU'RE GETTING MARRIED AT A PERFECT TIME.
A BRIDE IN FRONT OF THE CHERRY BLOSSOMS.
WELL.
ポッ

CHERRY BLOSSOMS...
...CHERRY BLOSSOMS...
MARRIAGE...!

IF I CAN'T COME UP WITH ANYTHING, ARAKAWA AND TABATA'S HEARTS WON'T BLOOM.
EVEN IF THE BEAUTIFUL CHERRY BLOSSOMS BLOOM...

6


OH!
THIS... MIGHT BE USEFUL...

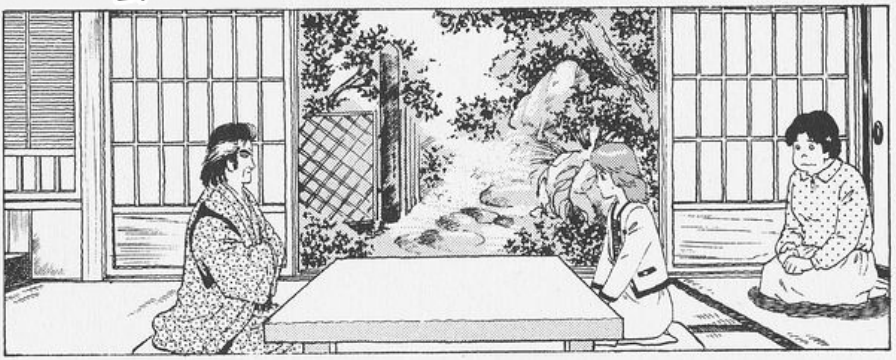
RYOZO-KUN, HELP ME.
YES!
BUT...
I DON'T KNOW IF THIS WILL PLEASE KAIBARA YUZAN.
7
WELL... TODAY, I'M PARTICULARLY FULL OF ENERGY.
I SUPPOSE I SHOULD FINISH UP SOME OF THE THINGS I'VE BEEN ASKED TO DO FOR A LONG TIME.
NEW PAPER, PLEASE.

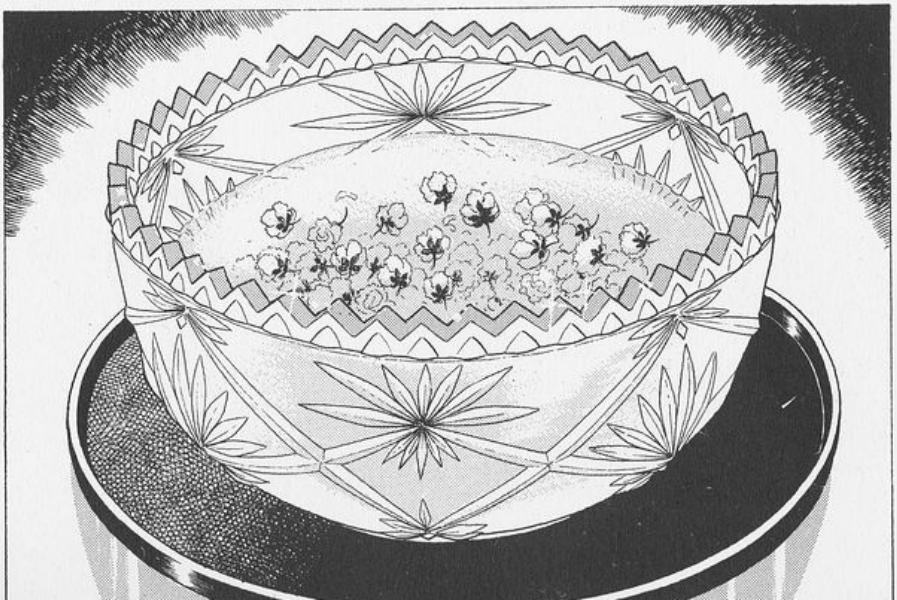
I NEED TO GIVE YUKO SHIRO'S NOTE!!!!
THAT'S NOT A JOKE!
PUT THAT ASIDE FOR NOW!
EXCUSE ME, BUT I HAVE SOMETHING URGENT TO ATTEND TO...
KURITA-SAMA IS READY AND WOULD LIKE YOU TO COME, SENSEI.
SENSEI,
WHAT?
...NO, UM...

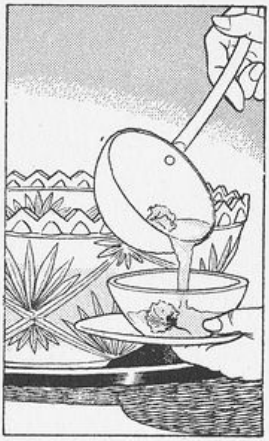
8

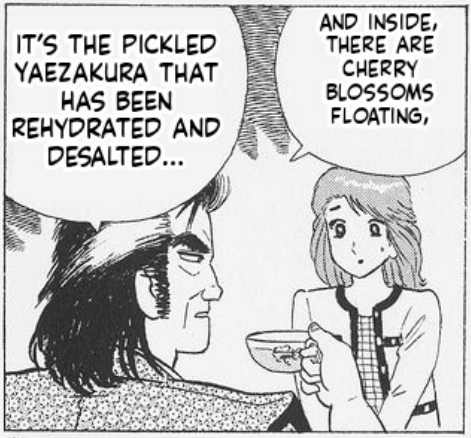
SO, SHE'S READY? VERY WELL.
I WONDER WHAT SHE MADE WITHOUT SHIRO'S HELP?
OH, I FINALLY COULDN'T MAKE IT IN TIME...

DELICIOUSNESS 27

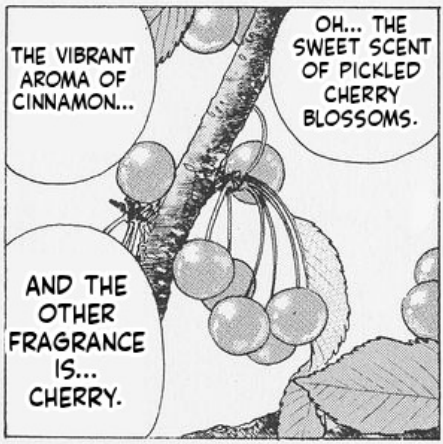


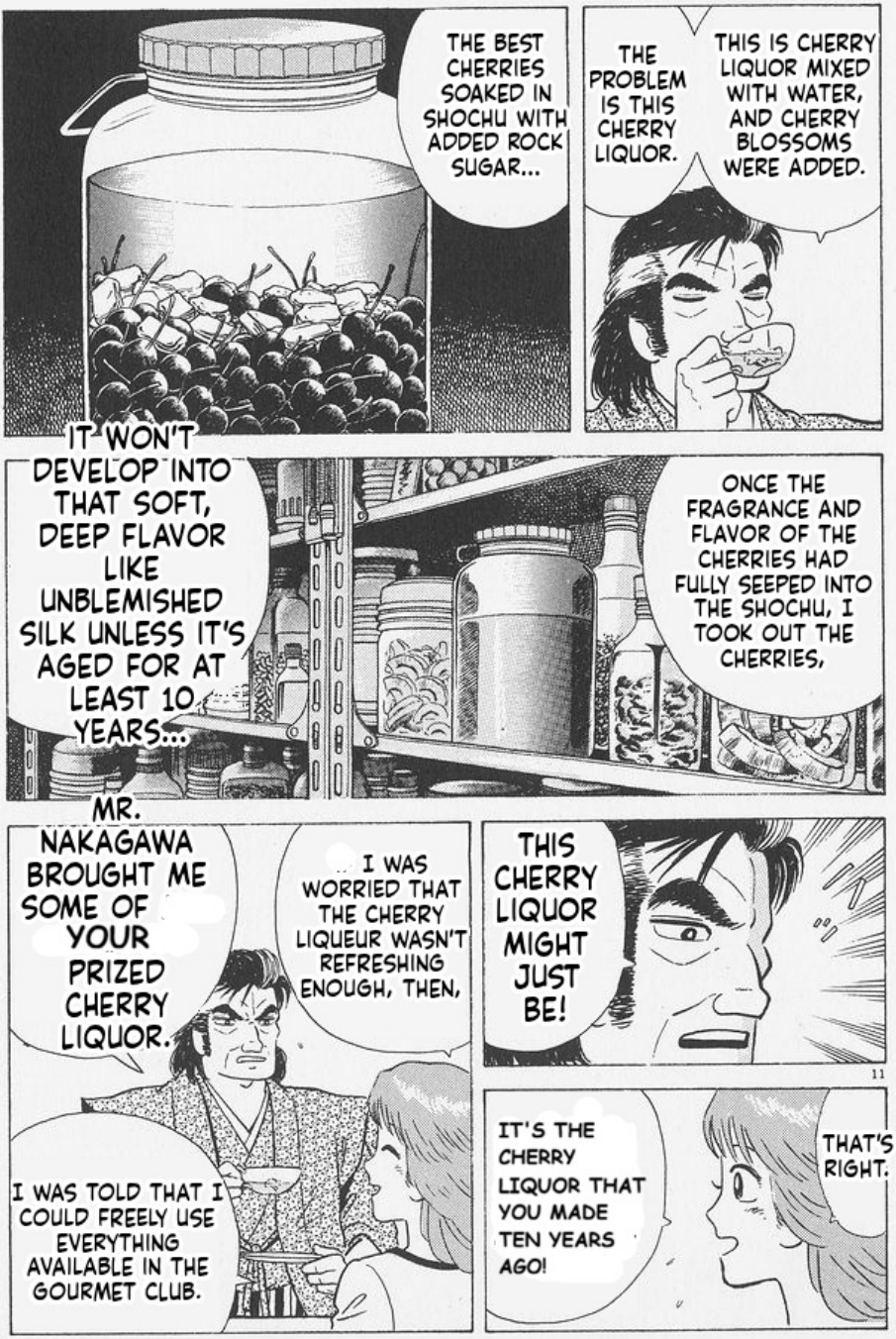


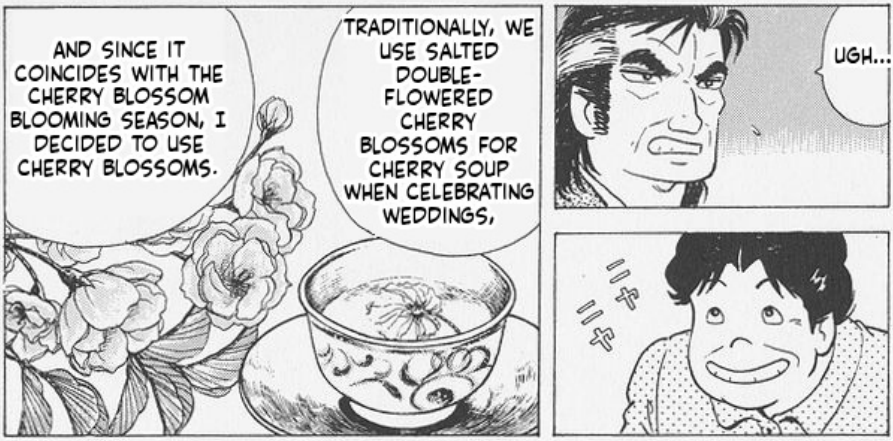


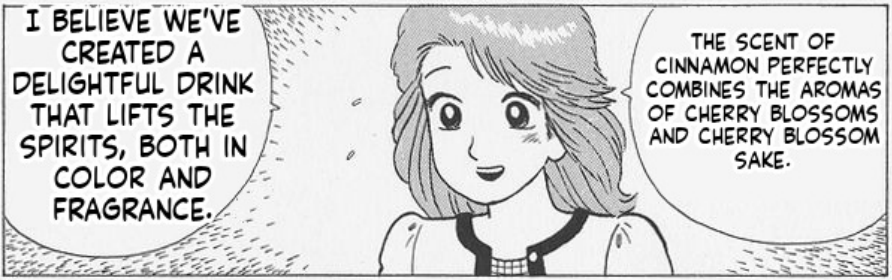


※A TYPE OF EVERGREEN TREE FROM THE LAURACEAE FAMILY. THE DRIED BARK IS USED FOR FRAGRANCES, ETC. CINNAMON.

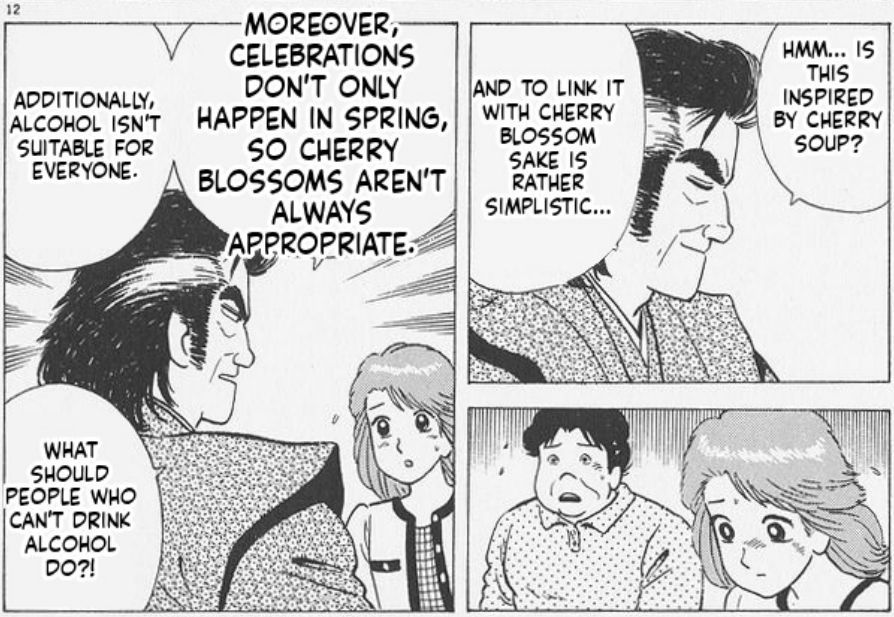



THE BEST CHERRIES SOAKED IN SHOCHU WITH ADDED ROCK SUGAR...
THE PROBLEM IS THIS CHERRY LIQUOR.
THIS IS CHERRY LIQUOR MIXED WITH WATER, AND CHERRY BLOSSOMS WERE ADDED.
IT WON'T DEVELOP INTO THAT SOFT, DEEP FLAVOR LIKE UNBLEMISHED SILK UNLESS IT'S AGED FOR AT LEAST 10 YEARS...
ONCE THE FRAGRANCE AND FLAVOR OF THE CHERRIES HAD FULLY SEEPED INTO THE SHOCHU, I TOOK OUT THE CHERRIES,
MR. NAKAGAWA BROUGHT ME SOME OF YOUR PRIZED CHERRY LIQUOR.
I WAS WORRIED THAT THE CHERRY LIQUEUR WASN'T REFRESHING ENOUGH, THEN,
I WAS TOLD THAT I COULD FREELY USE EVERYTHING AVAILABLE IN THE GOURMET CLUB.
THIS CHERRY LIQUOR MIGHT JUST BE!
11
IT'S THE CHERRY LIQUOR THAT YOU MADE TEN YEARS AGO!
THAT'S RIGHT.


AND SINCE IT COINCIDES WITH THE CHERRY BLOSSOM BLOOMING SEASON, I DECIDED TO USE CHERRY BLOSSOMS.
TRADITIONALLY, WE USE SALTED DOUBLE-FLOWERED CHERRY BLOSSOMS FOR CHERRY SOUP WHEN CELEBRATING WEDDINGS,
UGH...
ニヤ ニヤ

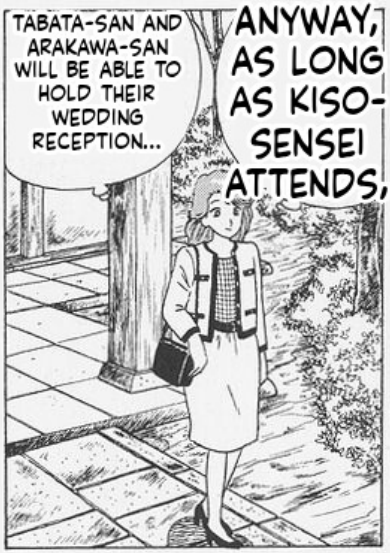

I BELIEVE WE'VE CREATED A DELIGHTFUL DRINK THAT LIFTS THE SPIRITS, BOTH IN COLOR AND FRAGRANCE.
THE SCENT OF CINNAMON PERFECTLY COMBINES THE AROMAS OF CHERRY BLOSSOMS AND CHERRY BLOSSOM SAKE.

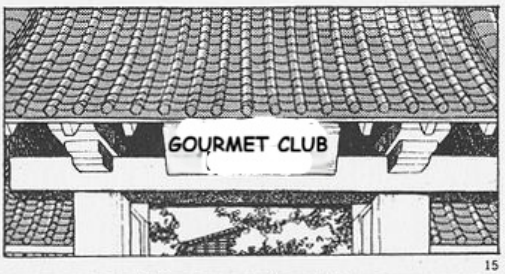
12


ADDITIONALLY, ALCOHOL ISN'T SUITABLE FOR EVERYONE.
MOREOVER, CELEBRATIONS DON'T ONLY HAPPEN IN SPRING, SO CHERRY BLOSSOMS AREN'T ALWAYS APPROPRIATE.
WHAT SHOULD PEOPLE WHO CAN'T DRINK ALCOHOL DO?!
AND TO LINK IT WITH CHERRY BLOSSOM SAKE IS RATHER SIMPLISTIC...
HMM... IS THIS INSPIRED BY CHERRY SOUP?

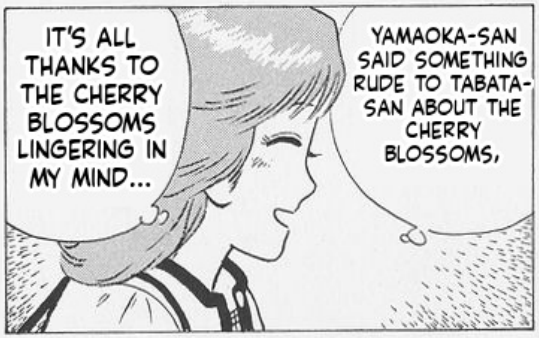
IF WE CAN GET PICKLED FLOWERS, EVEN OUT OF SEASON, IT'S THE JAPANESE SENTIMENT TO WANT TO ADORN CELEBRATIONS WITH CHERRY BLOSSOMS.
HOWEVER, FOR JAPANESE PEOPLE, CHERRY BLOSSOMS HOLD A SPECIAL MEANING.
TO NOT BE ABLE TO THINK OF SUCH AN IMPORTANT MATTER...
AH... I KNEW IT WAS A FAILURE...
EVEN THOSE WHO ARE WEAK TO ALCOHOL CAN FEEL FESTIVE JUST BY LOOKING AT THIS.
EVEN THOUGH IT CONTAINS ALCOHOL, SINCE ANCIENT TIMES, SAKE HAS BEEN AN ESSENTIAL PART OF FESTIVE OCCASIONS.
13
I SUPPOSE I'LL RECOGNIZE THIS AS A CELEBRATORY DRINK.
THERE ARE VARIOUS POINTS OF DISSATISFACTION, BUT,
FOR EXAMPLE, PLACING THEM IN THIS WAY ON THE TABLE AT A LARGE CELEBRATORY PARTY WOULD SURELY BRIGHTEN THE ATMOSPHERE...
THIS PRODUCTION IS USEFUL!
NOW, FOR PROFESSOR KISO...

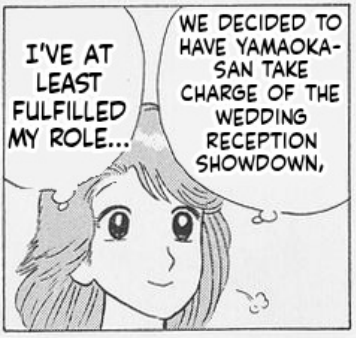
IT WAS YOU, YUUKO!
KISO-SAN WON'T SAY NO.
I'LL MAKE SURE TO PERSUADE HIM TO ATTEND THE BANQUET.
THANK YOU, KAIBARA-SAN!
YOU'RE COMPLETELY OFF THE MARK IN BEING HAPPY!
I ALSO DON'T WANT TO MISS THE CHANCE TO POUND THE 'ULTIMATE MENU' INTO THE TRASH.
BUT...
HUH?
TO ESTABLISH THE MENU SHOWDOWN BETWEEN 'SUPREME' AND 'ULTIMATE' AT THE WEDDING BANQUET.
THE FACT THAT I ACKNOWLEDGED SUCH AN INSUFFICIENT THING AS A CELEBRATORY DRINK WAS,
14
YOU WOULD HAVE BEEN BETTER OFF IF YOU'D FAILED!
YOU'LL REGRET THIS MOMENT OF JOY IMMENSELY DURING THE NEXT WEDDING BANQUET SHOWDOWN.

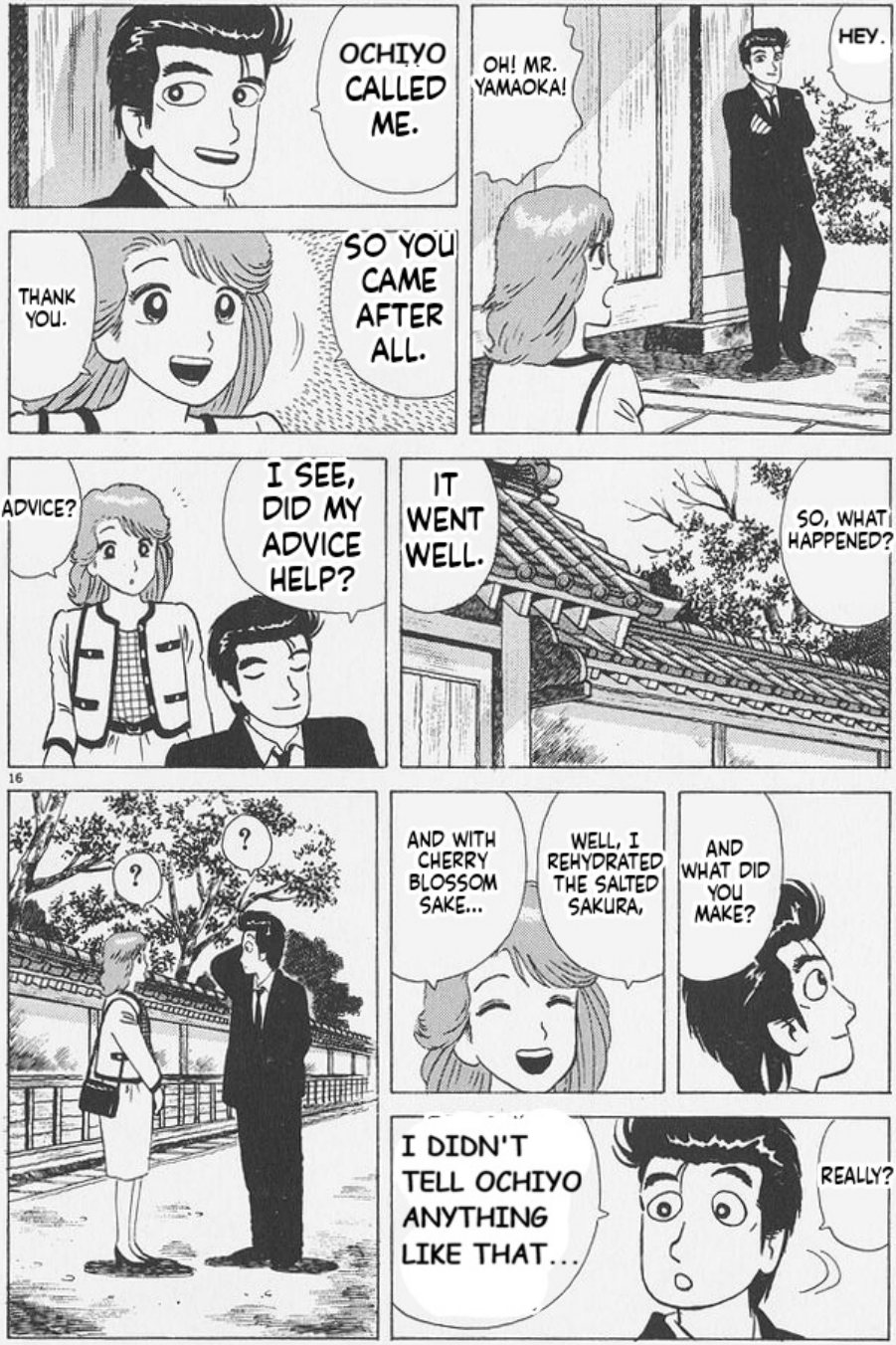

TABATA-SAN AND ARAKAWA-SAN WILL BE ABLE TO HOLD THEIR WEDDING RECEPTION...
ANYWAY, AS LONG AS KISO-SENSEI ATTENDS,


GOURMET CLUB

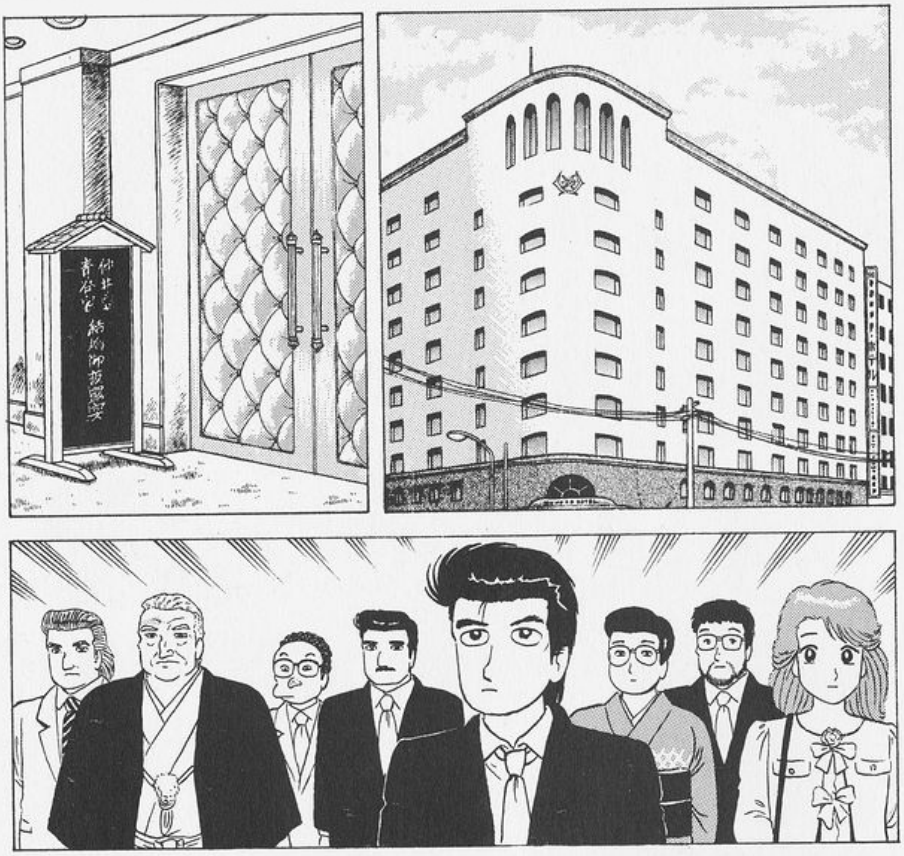
15

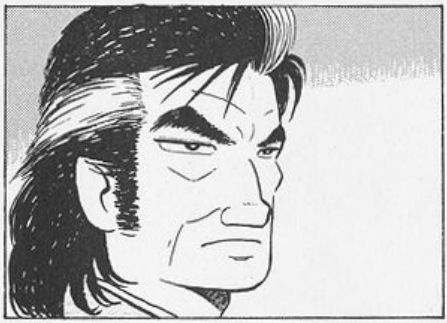

IT'S ALL THANKS TO THE CHERRY BLOSSOMS LINGERING IN MY MIND...
YAMAOKA-SAN SAID SOMETHING RUDE TO TABATA-SAN ABOUT THE CHERRY BLOSSOMS,

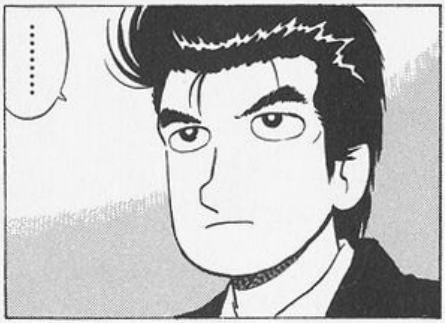

I'VE AT LEAST FULFILLED MY ROLE...
WE DECIDED TO HAVE YAMAOKA-SAN TAKE CHARGE OF THE WEDDING RECEPTION SHOWDOWN,


OCHIYO CALLED ME.
OH! MR. YAMAOKA!
HEY.
THANK YOU.
SO YOU CAME AFTER ALL.
ADVICE?
I SEE, DID MY ADVICE HELP?
IT WENT WELL.
SO, WHAT HAPPENED?
16
?
?
AND WITH CHERRY BLOSSOM SAKE...
WELL, I REHYDRATED THE SALTED SAKURA,
AND WHAT DID YOU MAKE?
I DIDN'T TELL OCHIYO ANYTHING LIKE THAT...
REALLY?

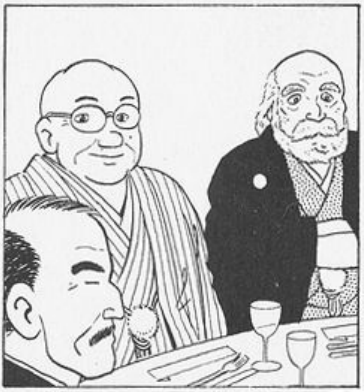
DELICIOUSNESS 27

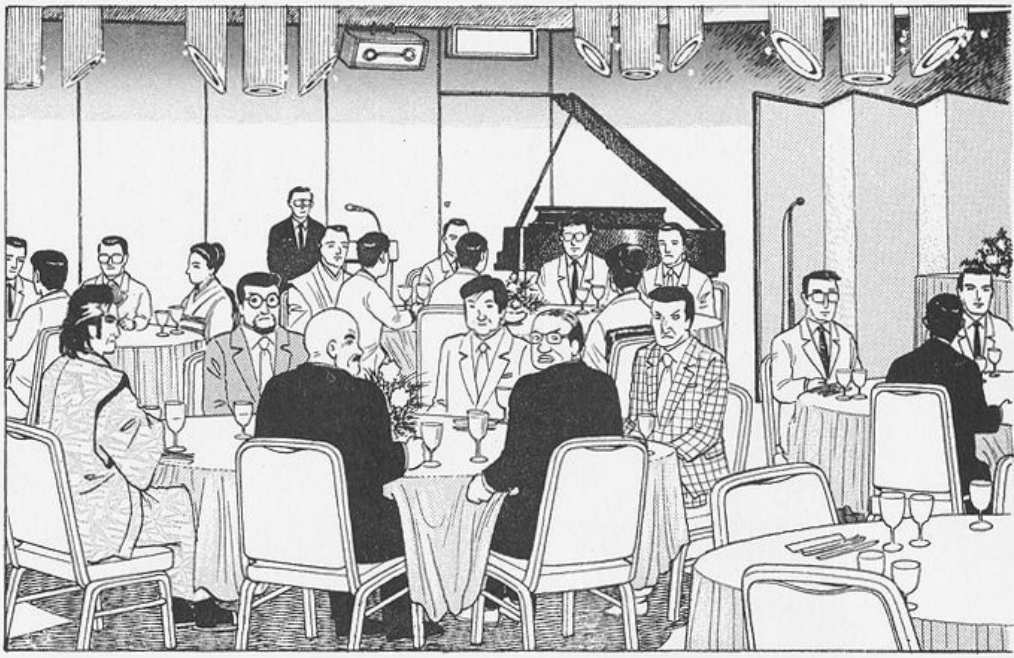






18





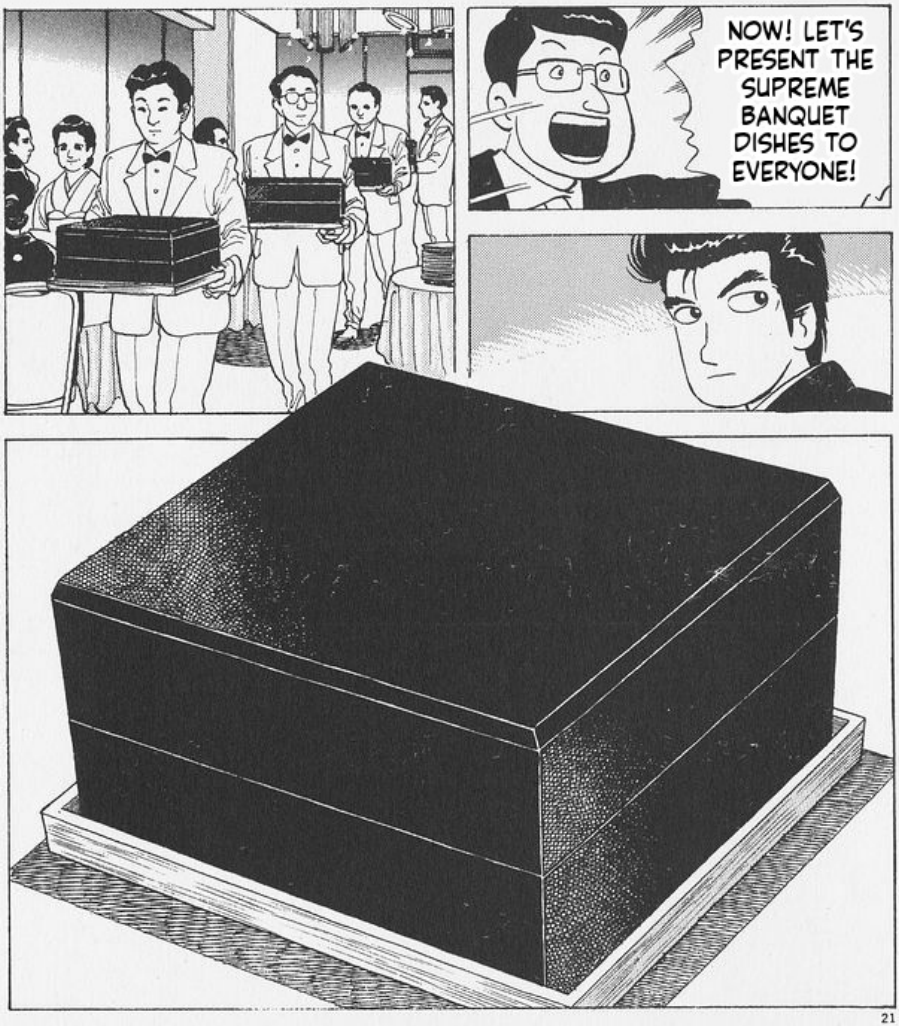
ふぁ…

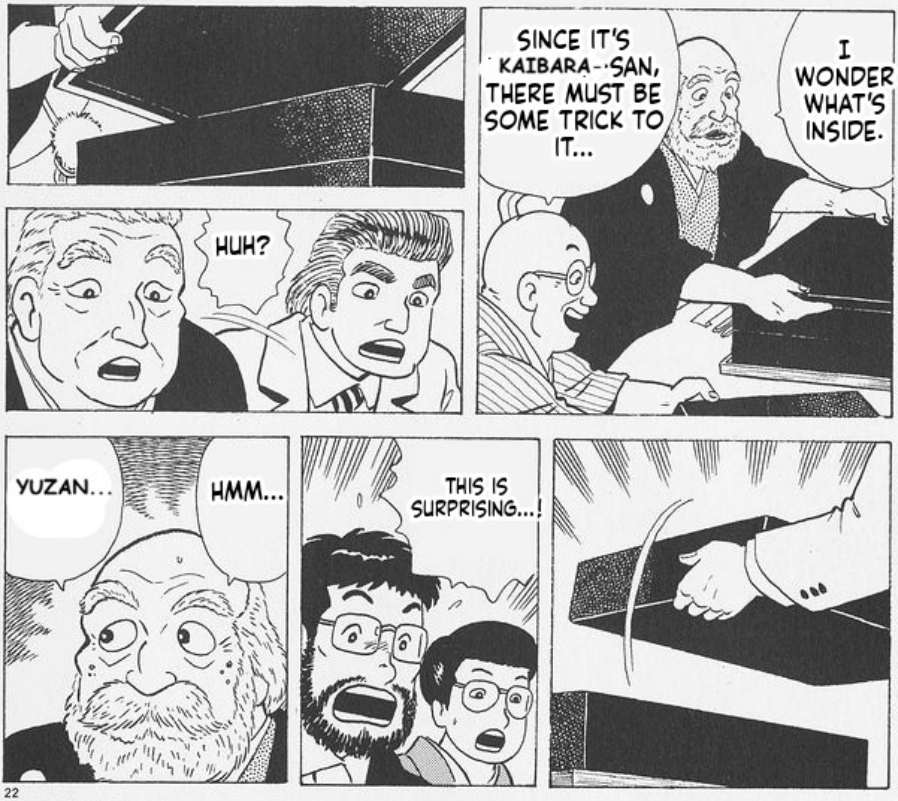
19

THERE IS SOMETHING I MUST MENTION TO EVERYONE HERE.
HAVING RECEIVED GREETINGS FROM THE MATCHMAKER, MR. TSUKIYAMA, WE ARE NOW ENTERING THE CLIMAX OF TODAY'S RECEPTION,

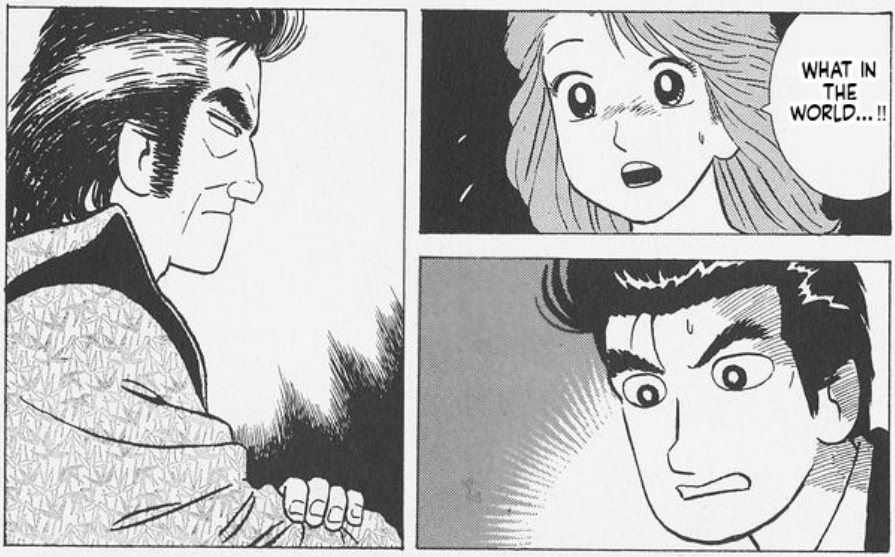
OF THE CLOSE FRIENDSHIP BETWEEN PRESIDENT MINEYAMA OF THE TEITO NEWSPAPER AND THE GROOM SINCE THEIR SCHOOL DAYS...
THE GROOM, KOJI NAKAI'S FATHER, IS,
THE TEITO NEWSPAPER IS COMMITTED TO ENHANCING JAPANESE FOOD CULTURE BY FOCUSING ON THE CREATION OF THE 'SUPREME MENU.'
I BELIEVE EVERYONE IS ALREADY AWARE,
I AM VERY MUCH LOOKING FORWARD TO SEEING WHAT KIND OF DISHES WILL BE SERVED.
IT HAS BEEN DECIDED THAT THIS WILL BE CRAFTED AS THE SUPREME BANQUET MENU.
THEREFORE, TODAY'S MEAL IS BEING PREPARED BY THE ESTEEMED CHEF YUZAN KAIBARA, WHO HOSTS THE GOURMET CLUB.
20
' I BELIEVE IT WILL BE A WONDERFUL MEMORY FOR THE BRIDE AND GROOM...
THE WEDDING BANQUET OF THE NAKAI AND AOYAMA FAMILIES WILL SERVE AS A VENUE FOR THE SHOWDOWN BETWEEN THE 'SUPREME MENU' AND THE 'ULTIMATE MENU.
IT IS THE ULTIMATE BANQUET MENU.
ADDITIONALLY, A BANQUET FEATURING DISHES PREPARED BY THE PERSON IN CHARGE OF THE 'ULTIMATE MENU' AT THE TOZAI NEWSPAPER WILL BE HELD AT A LATER DATE.

DELICIOUSNESS 27

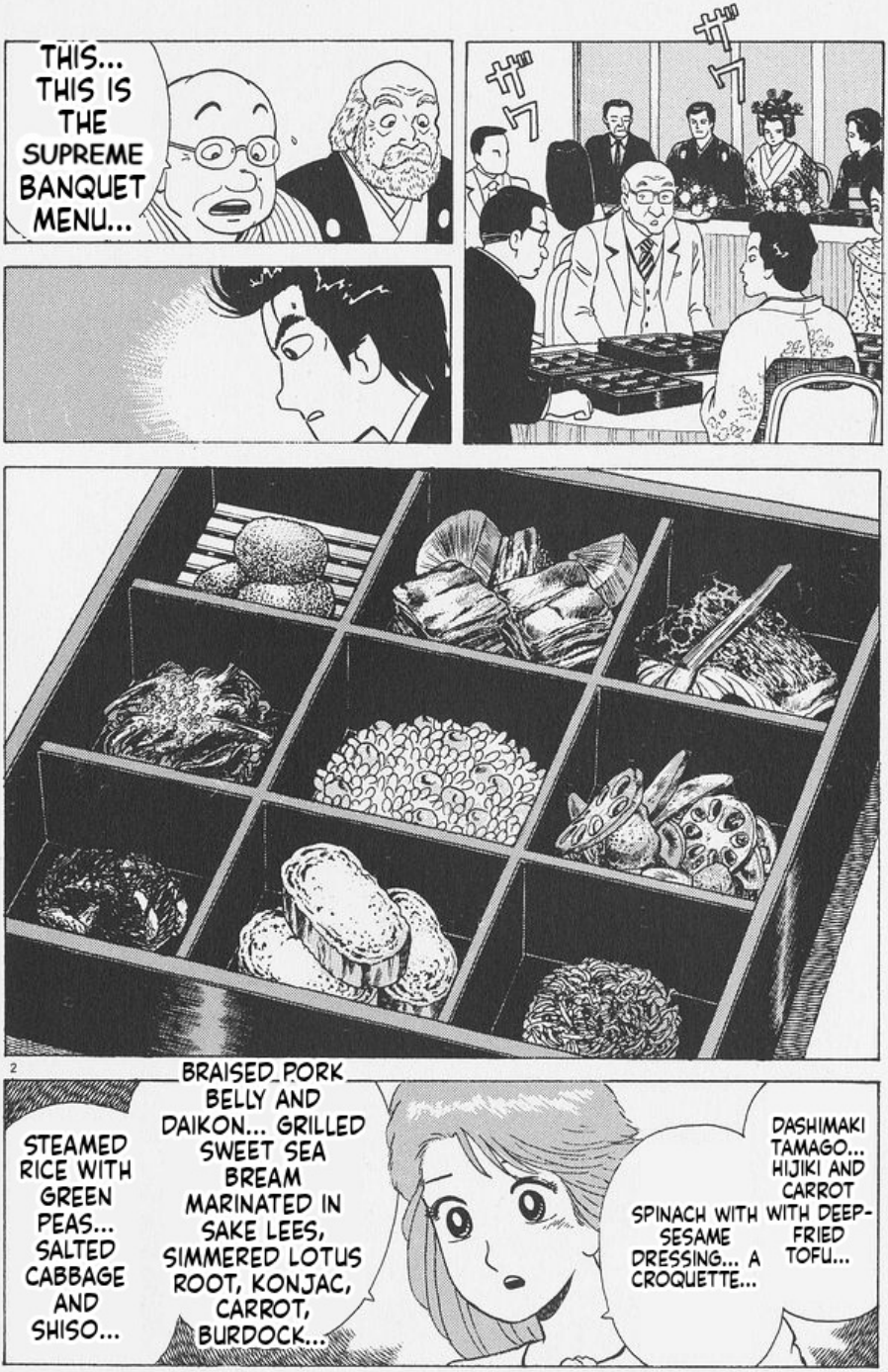


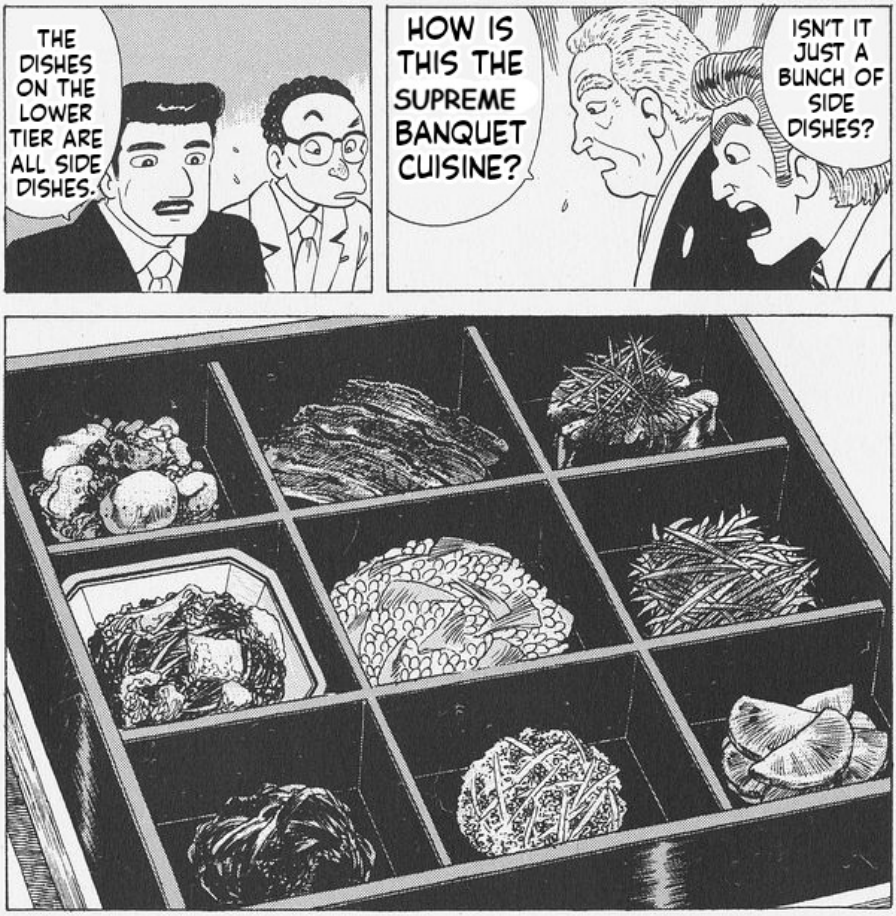

SINCE IT'S KAIBARA-SAN, THERE MUST BE SOME TRICK TO IT...
I WONDER WHAT'S INSIDE.
HUH?
YUZAN...
HMM...
THIS IS SURPRISING...!

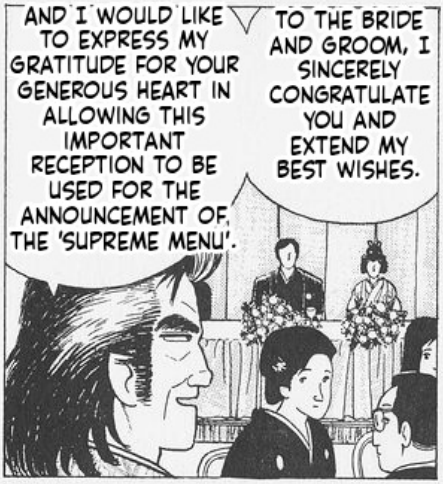
22


WHAT IN THE WORLD...!!

第2話
究極の披露宴
〈後編〉


THIS... THIS IS THE SUPREME BANQUET MENU...
ザワ
ザワ
2
STEAMED RICE WITH GREEN PEAS... SALTED CABBAGE AND SHISO...
BRAISED PORK BELLY AND DAIKON... GRILLED SWEET SEA BREAM MARINATED IN SAKE LEES, SIMMERED LOTUS ROOT, KONJAC, CARROT, BURDOCK...
SPINACH WITH SESAME DRESSING... A CROQUETTE...
DASHIMAKI TAMAGO... HIJIKI AND CARROT WITH DEEP-FRIED TOFU...


THE DISHES ON THE LOWER TIER ARE ALL SIDE DISHES.
HOW IS THIS THE SUPREME BANQUET CUISINE?
ISN'T IT JUST A BUNCH OF SIDE DISHES?
3
PICKLED DAIKON...
BAMBOO SHOOT RICE...
I CAN'T BELIEVE SUCH FOOD IS BEING SERVED...!!
BOILED GREENS AND FRIED TOFU... MEAT AND POTATOES... THINLY SLICED BEEF SAUTÉ...
STIR-FRIED TOFU... WAKAME AND GREEN ONION NUTA...
MACKEREL SIMMERED IN MISO... BURDOCK AND CARROT KINPIRA...


AND I WOULD LIKE TO EXPRESS MY GRATITUDE FOR YOUR GENEROUS HEART IN ALLOWING THIS IMPORTANT RECEPTION TO BE USED FOR THE ANNOUNCEMENT OF THE 'SUPREME MENU'.
TO THE BRIDE AND GROOM, I SINCERELY CONGRATULATE YOU AND EXTEND MY BEST WISHES.

PLEASE GO AHEAD.
NOW, I WOULD LIKE TO INVITE MR. KAIBARA YUZAN TO SPEAK.

THESE ARE THE VARIOUS DISHES KNOWN AS THE TASTE OF HOME.
WELL, AS YOU CAN SEE, THE CONTENTS OF THE JUBAKO ARE NOTHING UNUSUAL, JUST HOME-COOKED DISHES.

4

WHAT I PROPOSED TO BOTH FAMILIES WAS TO RETURN TO THE ORIGINAL FORM.
RECENTLY, IT HAS TURNED INTO A FOOLISH RUCKUS WHERE THE BRIDE AND GROOM AND THEIR PARENTS SHOW OFF AND INDULGE IN VANITY...

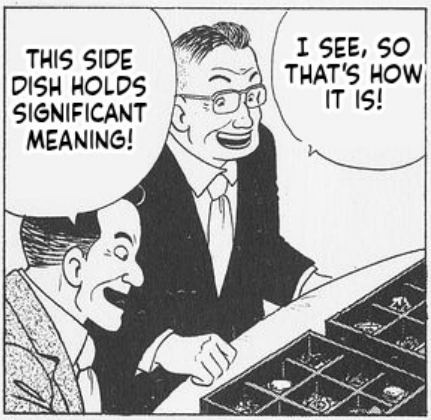
!

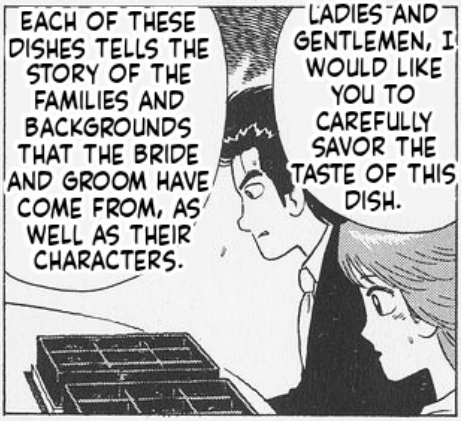
THE TASTE OF HOME...

I WANT YOU TO CONSIDER, WHAT SHOULD A WEDDING RECEPTION REALLY BE LIKE?

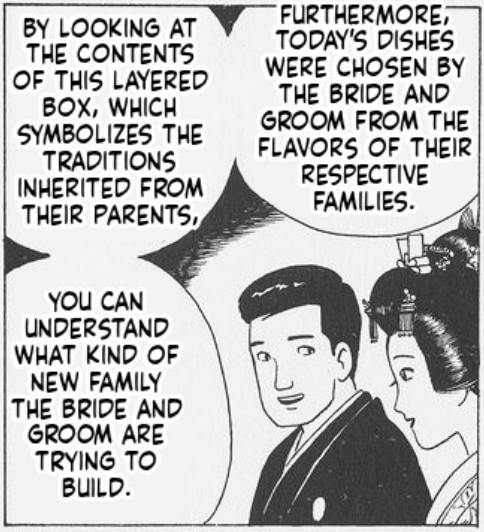
ONE OF THE BEST WAYS TO UNDERSTAND A PERSON IS TO KNOW WHAT THEY WERE RAISED ON.
THERE ARE VARIOUS WAYS TO LET SOMEONE KNOW WHAT KIND OF PERSON YOUR MARRIAGE PARTNER IS...
THE ORIGINAL PURPOSE OF THE RECEPTION SHOULD BE FOR EACH OF THE BRIDE AND GROOM TO INTRODUCE THEIR MARRIAGE PARTNER TO THEIR RELATIVES, FRIENDS, AND ACQUAINTANCES.
FORTUNATELY, BOTH FAMILIES HAD BUILT HARMONIOUS AND SPIRITUALLY RICH HOUSEHOLDS.
SO, I MET WITH THE BRIDE AND GROOM AND THEIR PARENTS TO FIND OUT WHAT KIND OF FOOD THEY GREW UP EATING IN THEIR RESPECTIVE FAMILIES.
THE PROOF OF THAT IS RIGHT IN FRONT OF ALL OF YOU NOW.
IF THE BRIDE AND GROOM LET THE INVITED GUESTS TASTE THE FOOD THEY GREW UP WITH, THEY WILL UNDERSTAND THEM BETTER THAN WITH A THOUSAND WORDS.
THE LEFT SIDE CONTAINS WHAT THE BRIDE GREW UP WITH.
THE CONTENTS[5] OF THE TIERED BOX ON THE RIGHT ARE WHAT THE GROOM GREW UP EATING.

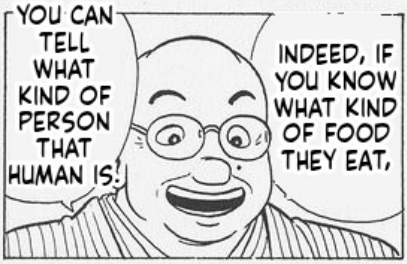
HOWEVER, THE BASIC FLAVOR COMPOSITION IS TRULY REPRESENTATIVE OF BOTH FAMILIES.
OF COURSE, IF WE CLAIM TO BE THE BEST, WE HAVE THOROUGHLY SELECTED OUR INGREDIENTS AND PAID METICULOUS ATTENTION TO THE COOKING METHODS TO ENSURE THAT THE ESSENCE OF THE INGREDIENTS IS FULLY BROUGHT OUT.


THIS SIDE DISH HOLDS SIGNIFICANT MEANING!
I SEE, SO THAT'S HOW IT IS!

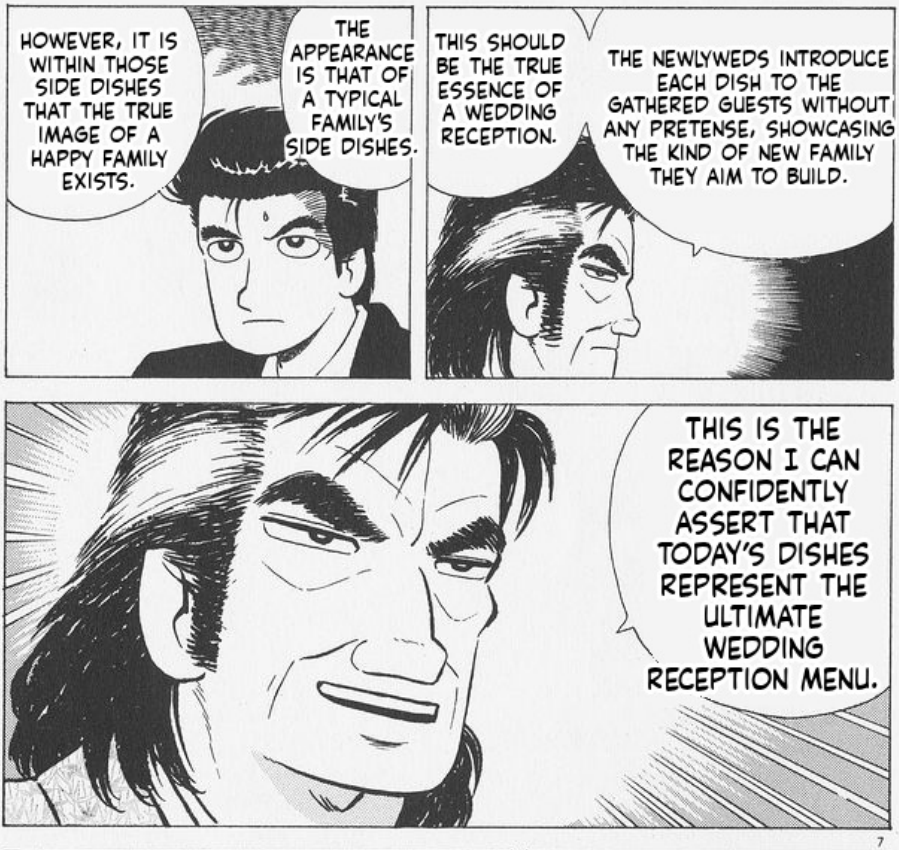

EACH OF THESE DISHES TELLS THE STORY OF THE FAMILIES AND BACKGROUNDS THAT THE BRIDE AND GROOM HAVE COME FROM, AS WELL AS THEIR CHARACTERS.
LADIES AND GENTLEMEN, I WOULD LIKE YOU TO CAREFULLY SAVOR THE TASTE OF THIS DISH.

6


BY LOOKING AT THE CONTENTS OF THIS LAYERED BOX, WHICH SYMBOLIZES THE TRADITIONS INHERITED FROM THEIR PARENTS,
FURTHERMORE, TODAY'S DISHES WERE CHOSEN BY THE BRIDE AND GROOM FROM THE FLAVORS OF THEIR RESPECTIVE FAMILIES.
YOU CAN UNDERSTAND WHAT KIND OF NEW FAMILY THE BRIDE AND GROOM ARE TRYING TO BUILD.


YOU CAN TELL WHAT KIND OF PERSON THAT HUMAN IS!
INDEED, IF YOU KNOW WHAT KIND OF FOOD THEY EAT,

THE TYPE OF HOUSEHOLD THEY COME FROM IS UNMISTAKABLY REVEALED THROUGH THE FOOD.

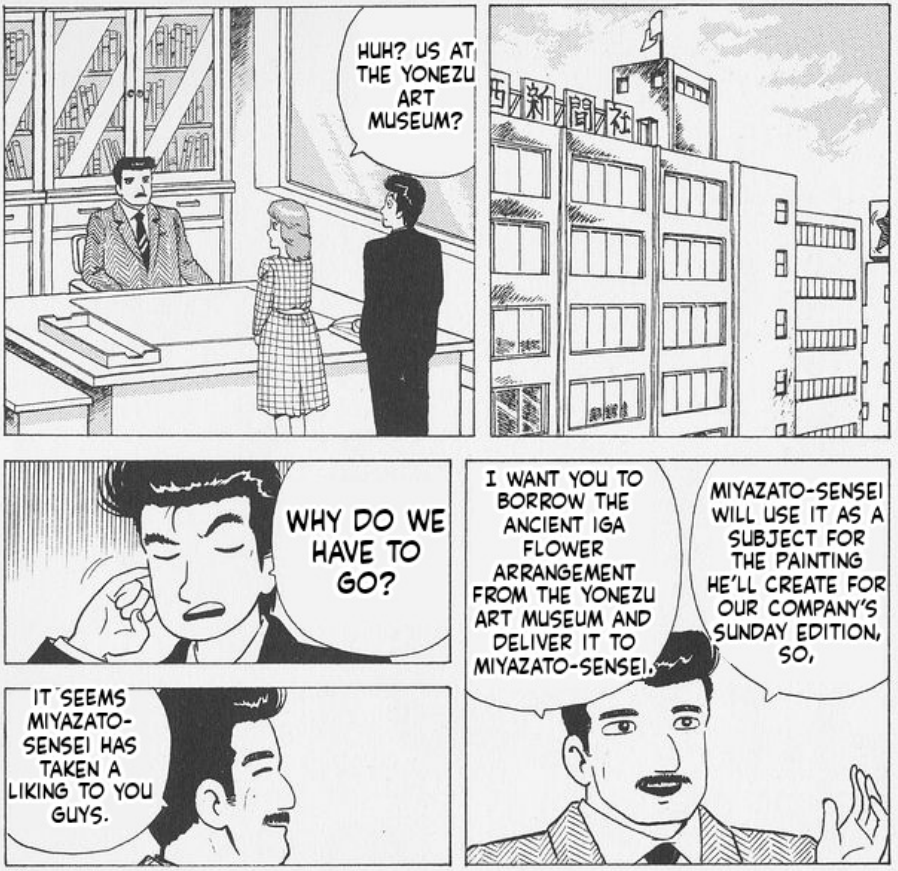

HOWEVER, IT IS WITHIN THOSE SIDE DISHES THAT THE TRUE IMAGE OF A HAPPY FAMILY EXISTS.
THE APPEARANCE IS THAT OF A TYPICAL FAMILY'S SIDE DISHES.
THIS SHOULD BE THE TRUE ESSENCE OF A WEDDING RECEPTION.
THE NEWLYWEDS INTRODUCE EACH DISH TO THE GATHERED GUESTS WITHOUT ANY PRETENSE, SHOWCASING THE KIND OF NEW FAMILY THEY AIM TO BUILD.
THIS IS THE REASON I CAN CONFIDENTLY ASSERT THAT TODAY'S DISHES REPRESENT THE ULTIMATE WEDDING RECEPTION MENU.
7
THIS IS TRULY THE MENU FOR A REAL WEDDING RECEPTION!
HOW WONDERFUL!
IT MAKES ONE ACUTELY AWARE OF HOW IMPOVERISHED THE HEART CAN BE!
WHILE EXTRAVAGANT RECEPTIONS FLAUNT LAVISHNESS WITH ITEMS LIKE SPINY LOBSTER, SEA BREAM, AND ROAST BEEF,

.....
I FEEL LIKE I'VE BEEN INVITED TO THE NEW HOME OF THE BRIDE AND GROOM.
THIS IS GOOD, IT'S A DEEPLY COMFORTING TASTE.
WHAT IS YAMAOKA PLANNING TO DO...?
BUT THAT'S QUITE A CHALLENGE...
WE MUST DELVE INTO THE ESSENCE OF WEDDING RECEPTIONS DEEPER THAN KAIBARA YUZAN!
IN ORDER TO PREPARE THE 'ULTIMATE MENU' TO COUNTER THIS,

8

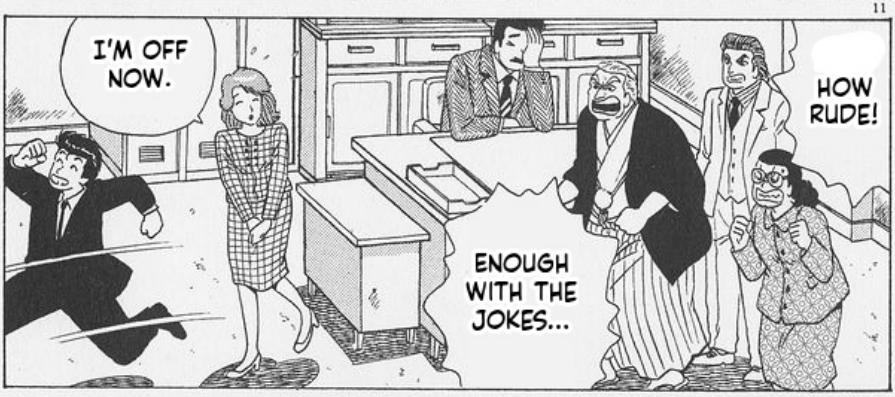
I CAN'T THINK OF ANY OTHER WAY TO MAKE IT LOOK GOOD...
IF PRESENTED WITH SUCH A COMPLETELY UNADORNED MENU,

DELICIOUSNESS 27

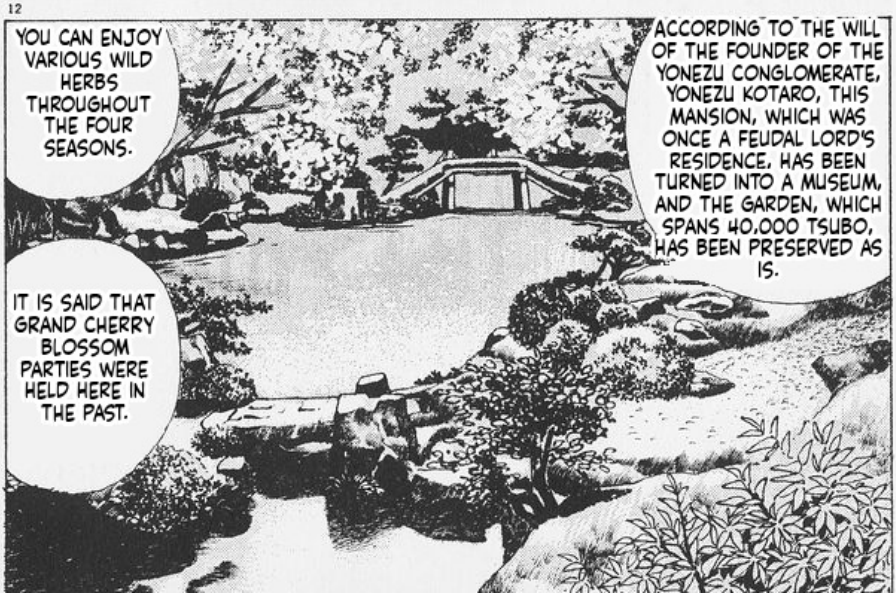

HUH? US AT THE YONEZU ART MUSEUM?
西ノ新聞社
WHY DO WE HAVE TO GO?
I WANT YOU TO BORROW THE ANCIENT IGA FLOWER ARRANGEMENT FROM THE YONEZU ART MUSEUM AND DELIVER IT TO MIYAZATO-SENSEI.
MIYAZATO-SENSEI WILL USE IT AS A SUBJECT FOR THE PAINTING HE'LL CREATE FOR OUR COMPANY'S SUNDAY EDITION, SO,
IT SEEMS MIYAZATO-SENSEI HAS TAKEN A LIKING TO YOU GUYS.
10
ドキ
HAVE YOU FINISHED THE ULTIMATE RECEPTION MENU?
YAMAOKA!
MAYBE THEY'LL TREAT US TO SOMETHING NICE.
OH, WE DEFINITELY HAVE TO GO THEN.

DELICIOUSNESS 27

11

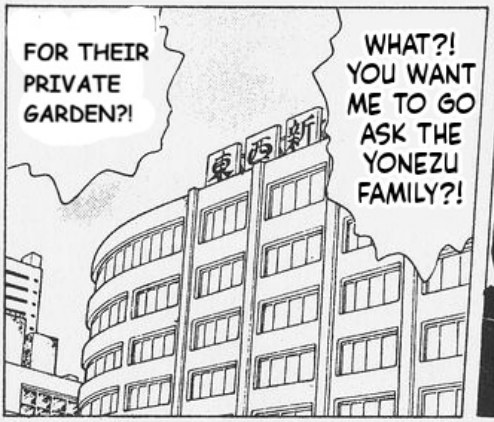


I WILL CERTAINLY TAKE CARE OF IT.
FRUIT AND BEAUTY MUSEUM
EVERYTHING WAS HARVESTED FROM OUR MUSEUM'S GARDEN.
IN THE MIDDLE OF TOKYO LIKE THIS?!
WHAT?!
HE WILL BE DELIGHTED.
OH REALLY... THERE ARE VARIOUS WILD HERBS IN THIS DISH.
PLEASE GIVE THIS TO CHEF MIYAZATO.


YOU CAN ENJOY VARIOUS WILD HERBS THROUGHOUT THE FOUR SEASONS.
IT IS SAID THAT GRAND CHERRY BLOSSOM PARTIES WERE HELD HERE IN THE PAST.
ACCORDING TO THE WILL OF THE FOUNDER OF THE YONEZU CONGLOMERATE, YONEZU KOTARO, THIS MANSION, WHICH WAS ONCE A FEUDAL LORD'S RESIDENCE, HAS BEEN TURNED INTO A MUSEUM, AND THE GARDEN, WHICH SPANS 40,000 TSUBO, HAS BEEN PRESERVED AS IS.

I'M SURPRISED...
I CAN'T BELIEVE THERE'S SUCH A VAST GARDEN IN THE CITY.

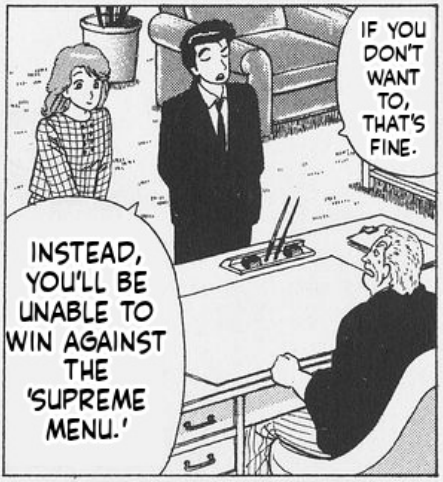
THIS IS GREAT, ARAKAWA AND TABATA WILL BE THRILLED.
HUH? WHAT ARE YOU TALKING ABOUT?

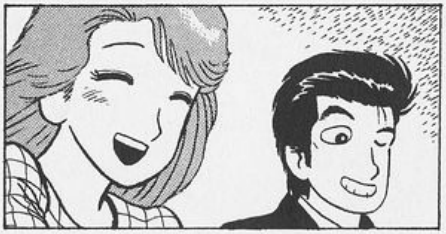

WHAT?! YOU WANT ME TO GO ASK THE YONEZU FAMILY?!
FOR THEIR PRIVATE GARDEN?!

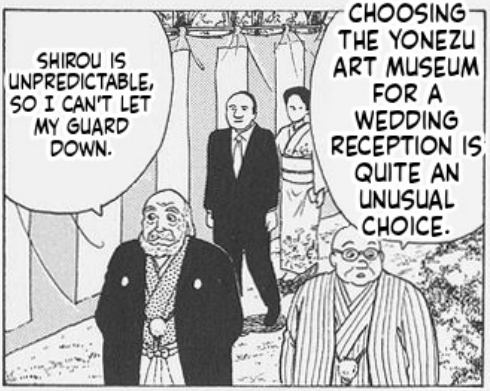
にやり

13

YOU!
うべべ

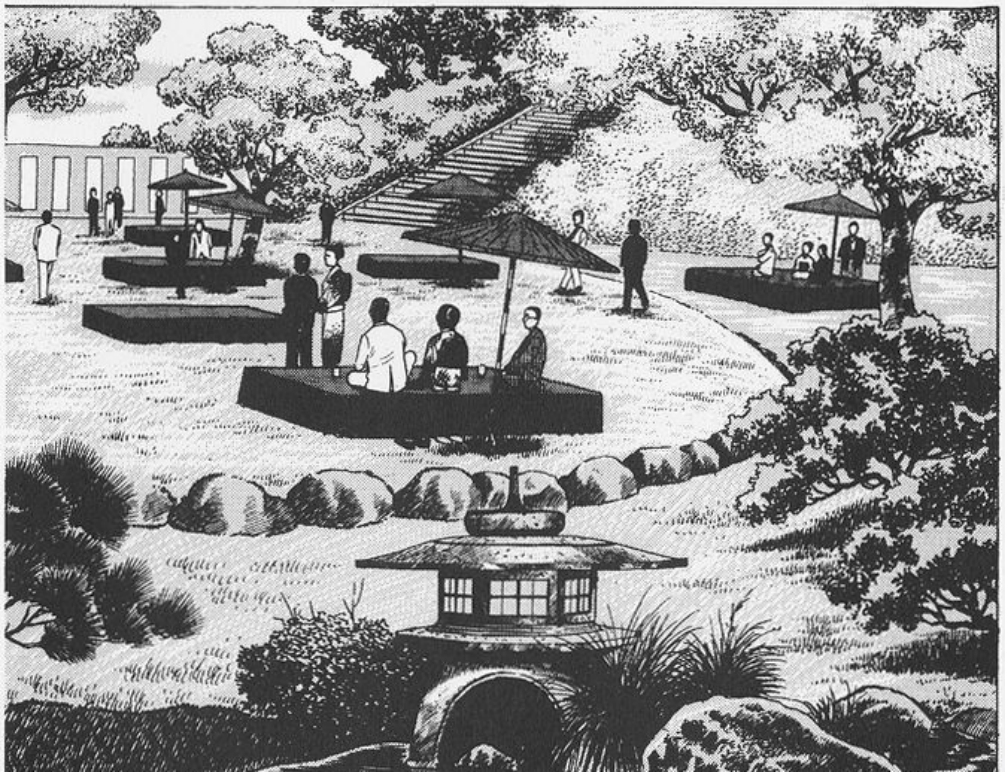

IF YOU DON'T WANT TO, THAT'S FINE.
INSTEAD, YOU'LL BE UNABLE TO WIN AGAINST THE 'SUPREME MENU.'



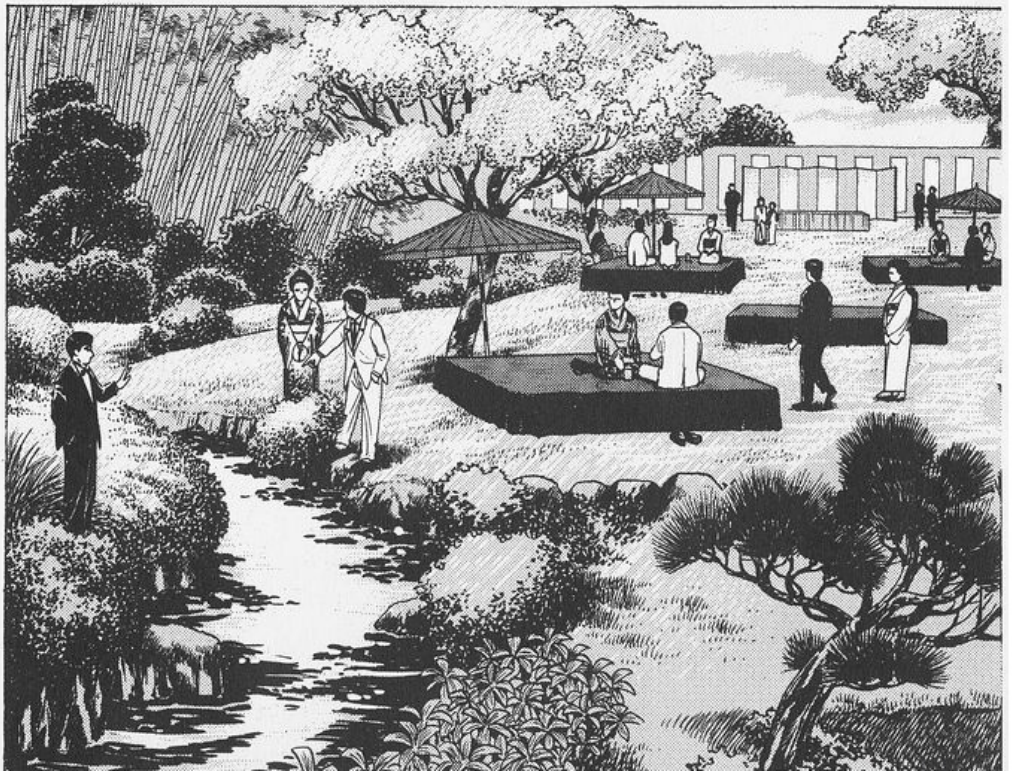

SHIROU IS UNPREDICTABLE, SO I CAN'T LET MY GUARD DOWN.
CHOOSING THE YONEZU ART MUSEUM FOR A WEDDING RECEPTION IS QUITE AN UNUSUAL CHOICE.

ARAKAWA FAMILY WEDDING HONEY BANQUET
YONEZU ART MUSEUM

I AM ONLY HERE AT KAIBARA YUZAN'S INVITATION
I DISLIKE FOOLISH THINGS LIKE WEDDING RECEPTIONS...

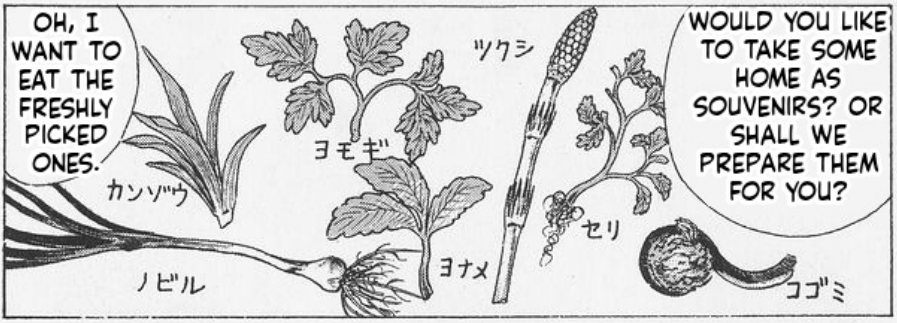


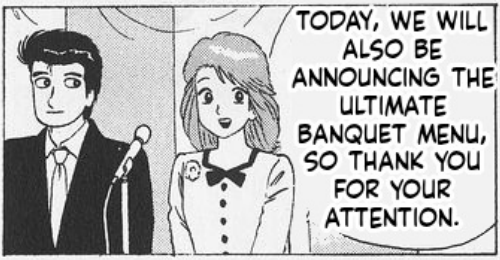
DELICIOUSNESS 27

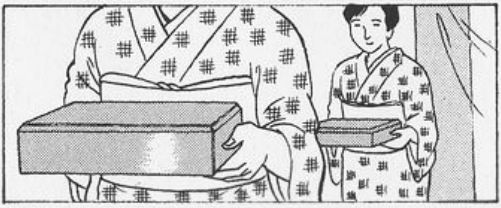


LET'S SEE WHAT KIND OF PEOPLE YOU TWO ARE AT TODAY'S RECEPTION.
ARAKAWA, KINUE-SAN,
OH, KISO-SENSEI!
THIS IS AN INTERESTING IDEA.
OH, SO YOU WANT TO LET THE GUESTS PLAY WITH GATHERING PLANTS.
HOW ABOUT SOME PLANT GATHERING FUN?
16
YOU CAN PICK AS MUCH DAYLILY, WILD GARLIC, AND MUGWORT AS YOU WANT.
WOW! THIS GARDEN IS A TREASURE TROVE OF WILD PLANTS!
PLEASE TAKE YOUR TIME AND ENJOY YOUR DRINKS.
FOR THOSE WHO DO NOT WISH TO GATHER WILD PLANTS, WE WILL GUIDE YOU TO THE CHERRY BLOSSOM VIEWING AREA.
HMM... QUITE ELEGANT INDEED.

DELICIOUSNESS 27







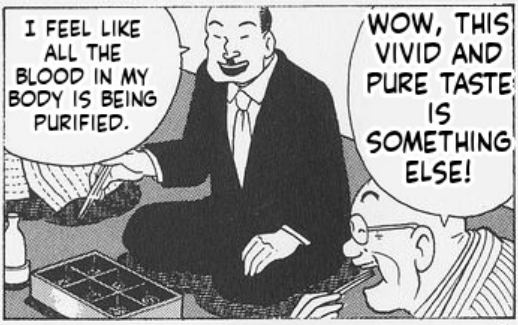
EACH DISH IS VIBRANT IN COLOR AND AROMA.
OH! IT'S ALL WILD PLANT DISHES.
WALNUT-DRESSED KOGOMI, BAMBOO SHOOT SASHIMI,
TSUKUSHI IN WHITE MISO, SIMMERED BUTTERBUR, AND SIMMERED DAYLILY SHOOTS,
AND MUGWORT RICE.
BY EATING, DRINKING, SINGING, AND DANCING TOGETHER, WE STRENGTHEN OUR BONDS.
THE WEDDING RECEPTION WAS ALSO A FESTIVAL.
IT DEEPENS OUR RELATIONSHIPS THROUGH THE CELEBRATION OF MARRIAGE.
AS THE CREATOR OF THE 'SUPREME MENU' SAID.
THE WEDDING RECEPTION IS A MEANS FOR THE BRIDE AND GROOM TO INTRODUCE EACH OTHER TO THEIR RELATIVES AND FRIENDS.
HOWEVER, THE RECEPTION HAS ANOTHER ASPECT.
18
THUS, WE DECIDED TO LET EVERYONE EXPERIENCE THE JOY OF SPRING.
IT IS SPRINGTIME, THE BEST TIME OF THE YEAR WHEN ALL LIFE BEGINS TO FLOURISH.
THE BRIDE AND GROOM EXPRESSED THEIR DESIRE TO SHARE THEIR JOY WITH THE GUESTS.

THEIR HEARTFELT EFFORT IS EVIDENT.
OH, THE BRIDE AND GROOM DID THAT.

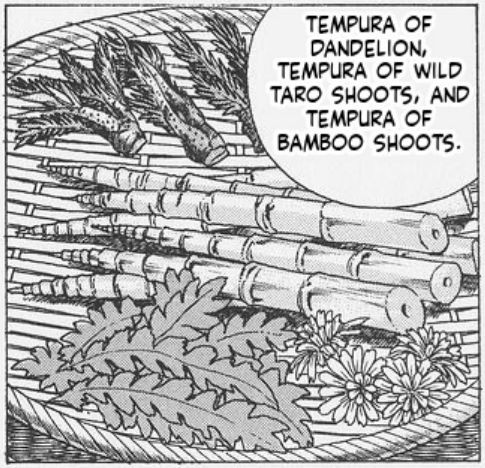
.....

ALL-THE-WILD PLANTS WERE GATHERED BY THE BRIDE AND GROOM YESTERDAY OVER THE COURSE OF THE ENTIRE DAY.
THE DISHES DELIVERED TO YOU NOW ARE ALL MADE USING WILD PLANTS HARVESTED FROM THIS GARDEN.

THIS IS A SPECIALTY DISH FROM ARAKAWA-SAN'S MOTHER.
HOW NOSTALGIC, THIS FIDDLEHEAD FERN WITH WALNUT DRESSING.


I FEEL LIKE ALL THE BLOOD IN MY BODY IS BEING PURIFIED.
WOW, THIS VIVID AND PURE TASTE IS SOMETHING ELSE!

19


TEMPURA OF DANDELION, TEMPURA OF WILD TARO SHOOTS, AND TEMPURA OF BAMBOO SHOOTS.

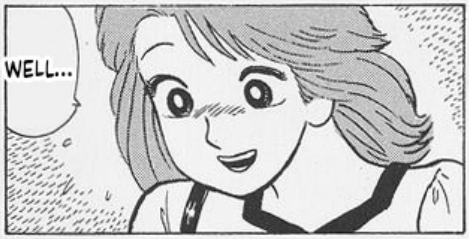
THE BRIDE AND GROOM WILL WORK TOGETHER TO FRY THE TEMPURA.
THE TEMPURA PREPARATIONS ARE COMPLETE.

YOU SHOULD QUICKLY AND LIGHTLY COAT THESE THIN LEAVES.
UGH, WHAT AN IRRITATING GUY, LET ME DO IT!
ズカズカ
FROM NOW ON, I'LL TEACH YOU ABOUT COOKING AS WELL.
I ONLY TAUGHT YOU ABOUT PHOTOGRAPHY, AND THAT'S MY MISTAKE.
SENSEI... THEN...
ジュー

THANK YOU VERY MUCH!
SENSEI!
THE GUESTS WHO GATHERED TODAY WILL NEVER FORGET YOUR THOUGHTFULNESS AND THIS JOY.
ARAKAWA, ISN'T THIS A NICE RECEPTION?
I'M GLAD I ATTENDED.

NOW THEN... REGARDING THIS JUDGING...
CAN WE PLEASE BE EXCUSED FROM MAKING A DECISION THIS TIME?
THIS ONLY SHOWS THAT BOTH THE 'ULTIMATE' AND 'SUPREME' RECEPTIONS HAD OUTSTANDING MENUS AND PERFORMANCES.
EVERYTHING LOOKS SO ROSY THAT WE CAN'T MAKE A JUDGMENT.
I TRULY APOLOGIZE, BUT WE JUDGES HAVE BEEN SO MOVED BY THE HAPPINESS OF BOTH NEWLYWEDS THAT,
DECIDING WHICH RECEPTION WAS BETTER WOULD BE RATHER UNCOUTH.
THAT'S FINE.
21
I THINK THAT'S A GOOD DECISION, BUT...

NOW IT'S YOUR TURN, KURITA-SAN, TO BE THE MAIN EVENT AT THE RECEPTION.


WELL...

ONCE IN A WHILE.
THIS TIME, KURITA-SAN IS REALLY SHINING.

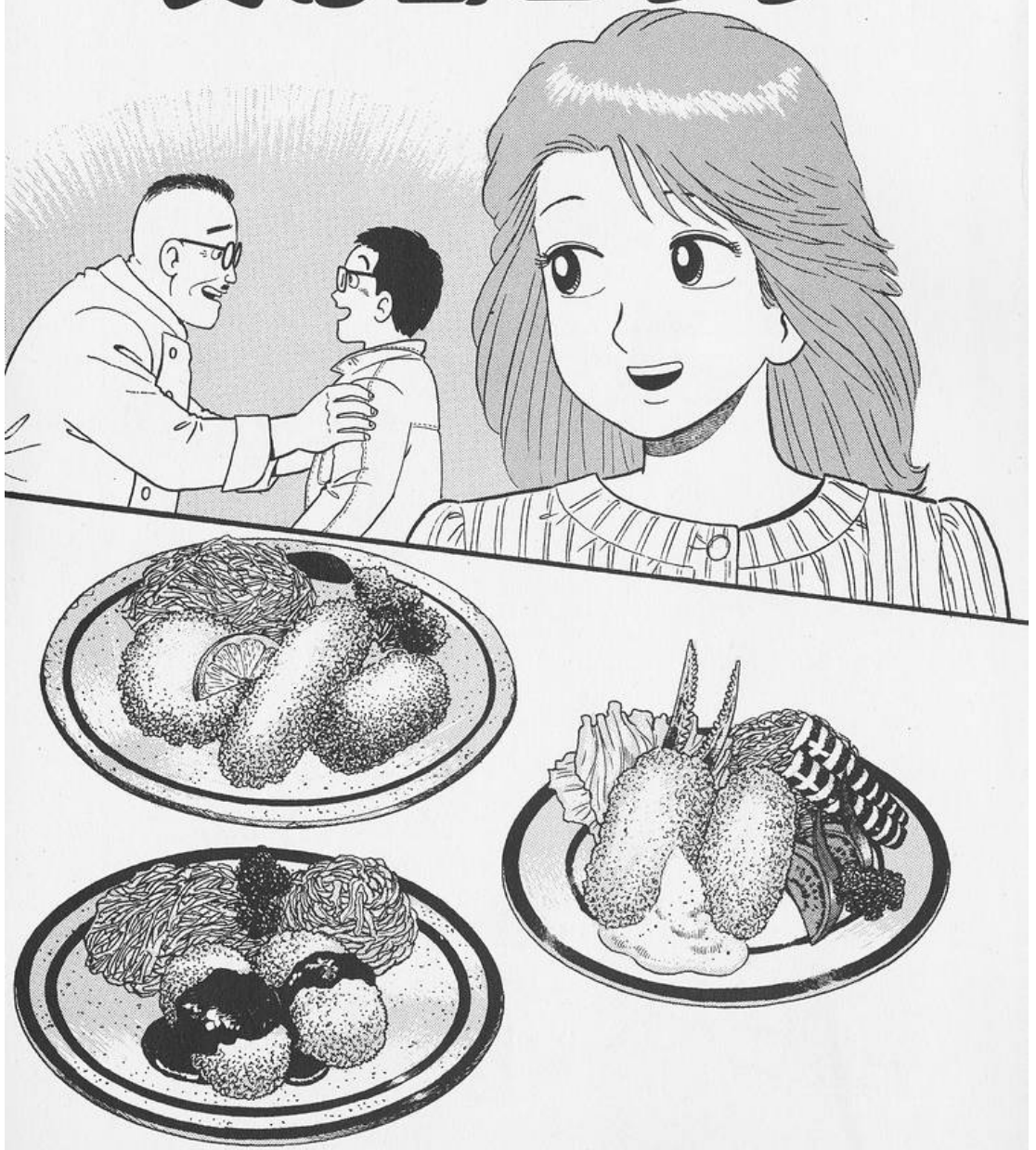
22

WELL, I MUST SAY, AS MY WIFE, SHE'S QUITE IMPRESSIVE.
MITANI-SAN! ISN'T YOUR WIFE TERRIBLE?!

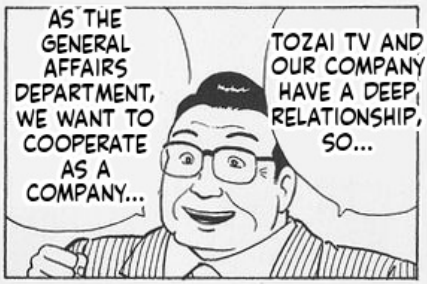
RECEPTIONS ARE SO BORING.
DON'T INVITE ME, OKAY?

YOU'RE A JERK!

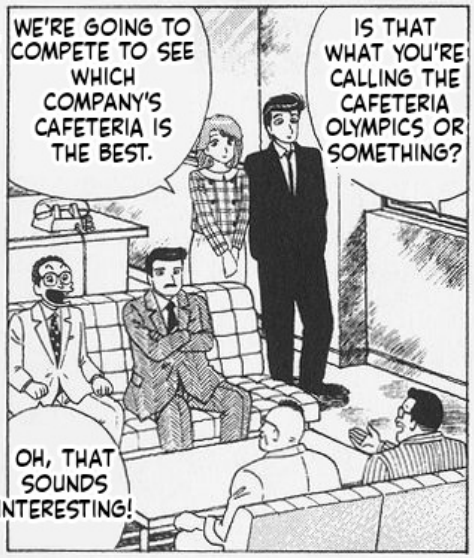
第3話
父のコロッケ



I SEE, SO YOU'RE FEATURING VARIOUS COMPANY CAFETERIAS ON THE TOZAI TV PROGRAM...


AS THE GENERAL AFFAIRS DEPARTMENT, WE WANT TO COOPERATE AS A COMPANY...
TOZAI TV AND OUR COMPANY HAVE A DEEP RELATIONSHIP, SO...

AND THAT'S WHY THE CULTURAL DEPARTMENT IS BRINGING IN YAMAOKA AND KURITA AS HELPERS.


WE'RE GOING TO COMPETE TO SEE WHICH COMPANY'S CAFETERIA IS THE BEST.
IS THAT WHAT YOU'RE CALLING THE CAFETERIA OLYMPICS OR SOMETHING?
OH, THAT SOUNDS INTERESTING!

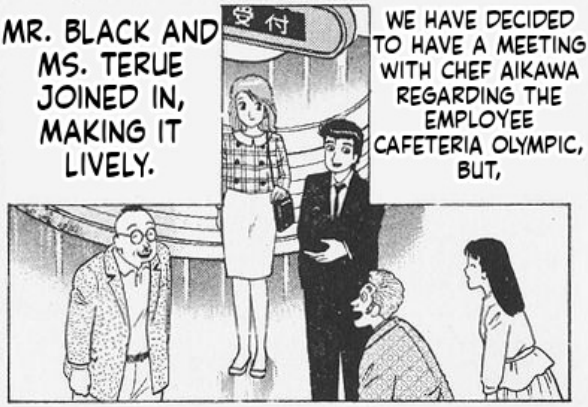
2

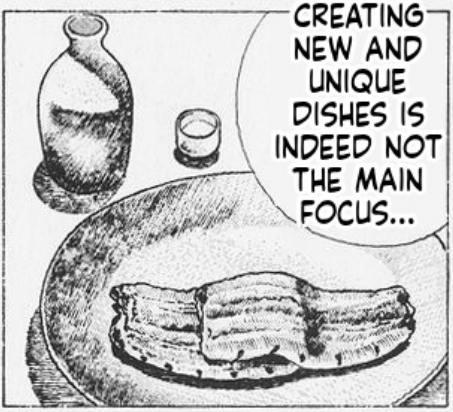
I'M SERIOUS ABOUT THIS UPCOMING EVENT.
YAMAOKA, PLEASE TAKE CARE OF THIS.

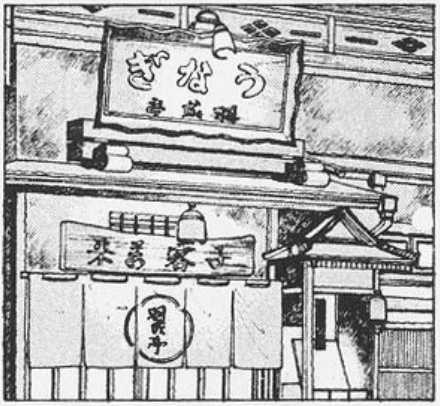
BUT WHICH COMPANY PAYS SPECIAL REWARDS FOR EVERY WORK ORDER?!

IF FOR THE NEXT YEAR, EVERYTHING YOU EAT IN THE CAFETERIA IS FREE...
SOUNDS GOOD.

IT SEEMS THAT MR. BLACK ALSO WANTS TO CONSULT WITH MR. YAMAOKA ABOUT SOMETHING...

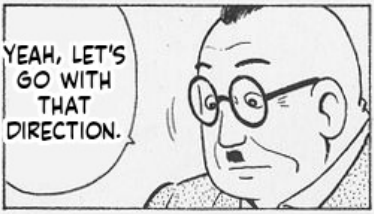

MR. BLACK AND MS. TERUE JOINED IN, MAKING IT LIVELY.
受付
WE HAVE DECIDED TO HAVE A MEETING WITH CHEF AIKAWA REGARDING THE EMPLOYEE CAFETERIA OLYMPIC, BUT,


CREATING NEW AND UNIQUE DISHES IS INDEED NOT THE MAIN FOCUS...



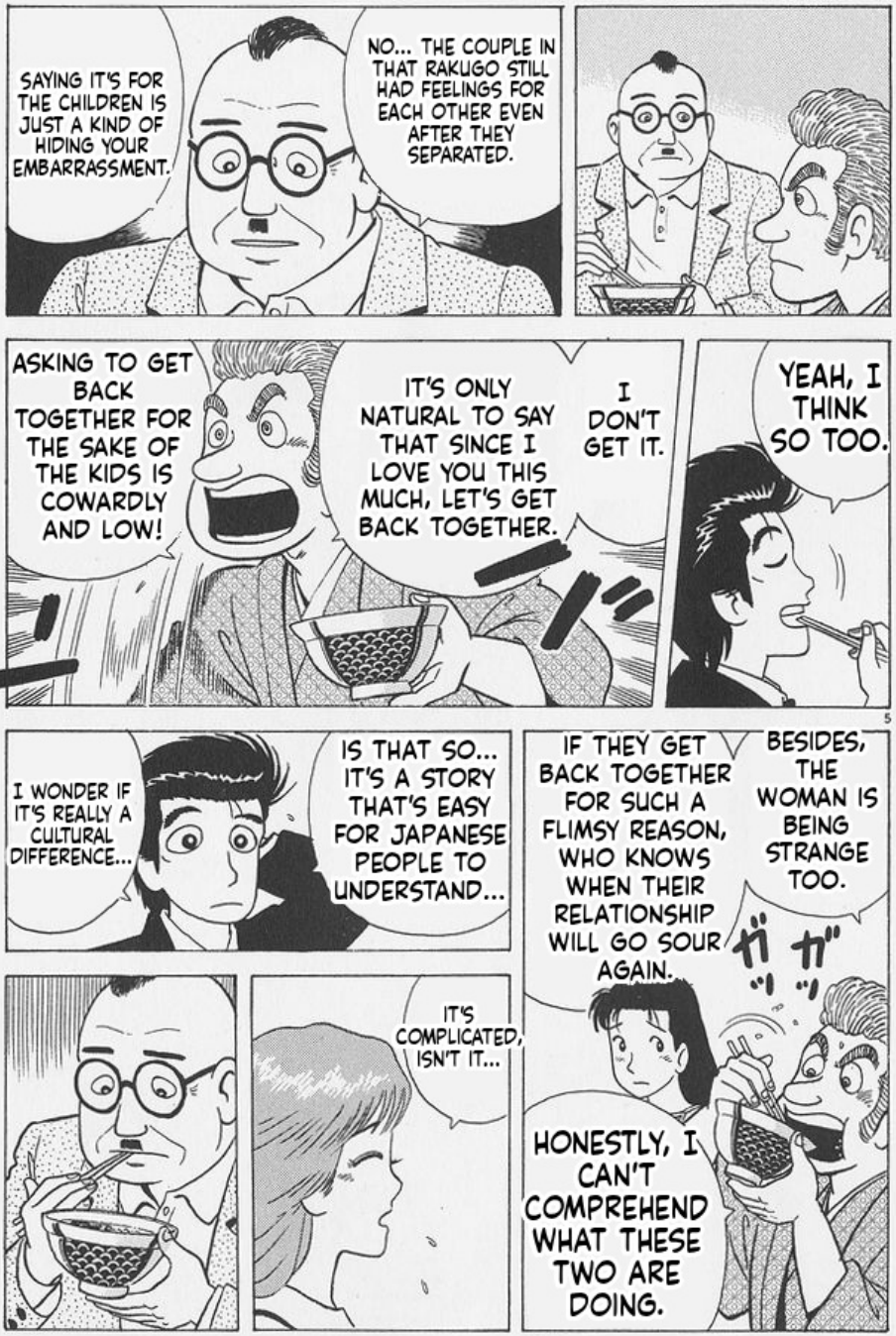
3

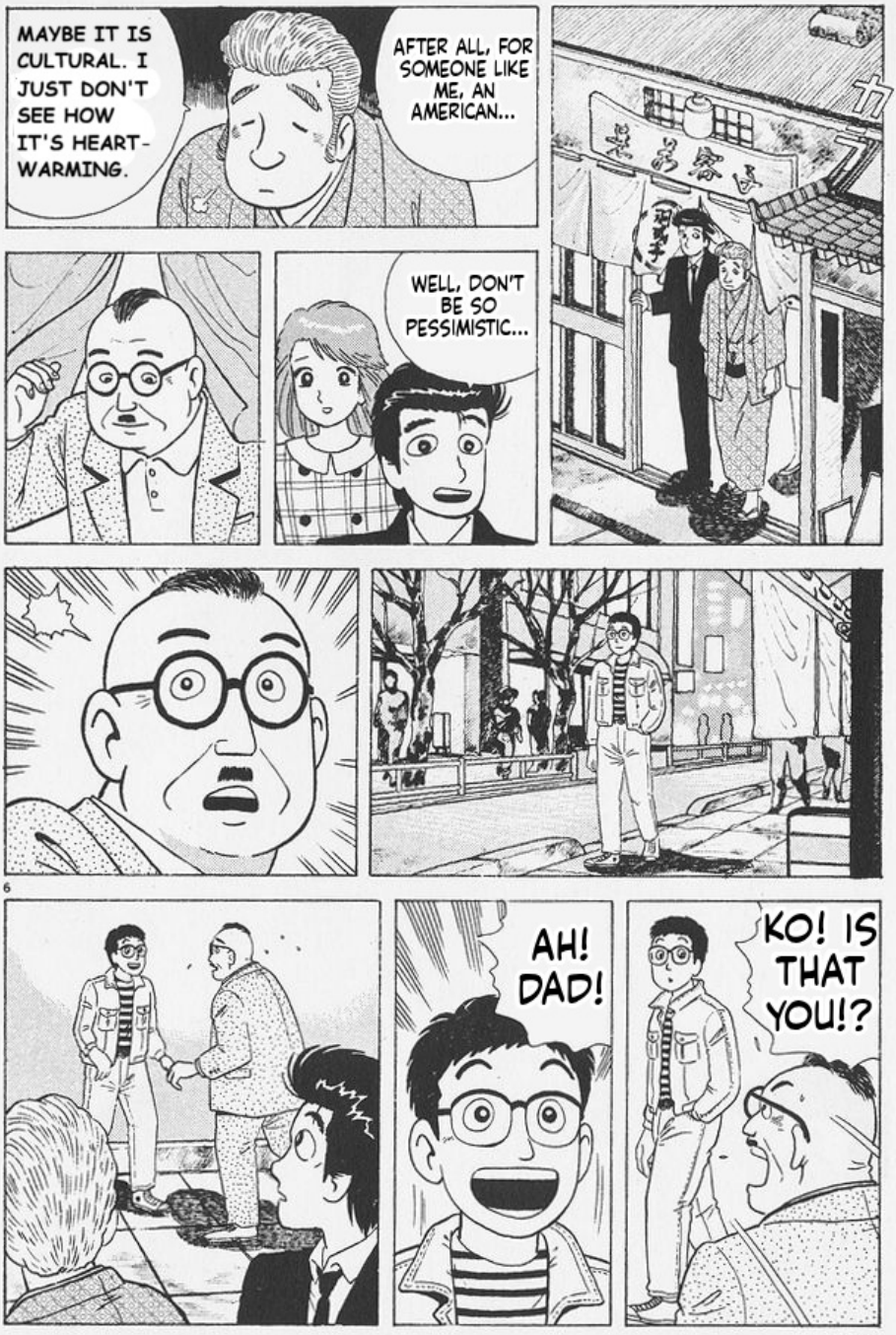
IT...WOULD BE STRANGE IF WE WEREN'T COMPETING FOR THE TRUE ESSENCE OF THE EMPLOYEE CAFETERIA.


YEAH, LET'S GO WITH THAT DIRECTION.

I THINK THAT'S WHAT MAKES THE EMPLOYEE CAFETERIA OLYMPIC WHAT IT IS.
IT WOULD BE MORE ACCURATE TO REFINE OUR SIGNATURE DISHES WE USUALLY SERVE EVEN FURTHER.

ACTUALLY, IT'S ABOUT 'CHILD SEPARATION.'
WELL,
WHAT'S YOUR STORY ABOUT?
I ACTUALLY HAVE A STORY THAT I'D LIKE TO SHARE WITH YOU, MR. YAMAOKA.
BUT FOR THE SAKE OF THEIR ONLY SON, THEY END UP GETTING BACK TOGETHER.
WELL... AS YOU KNOW, IN THAT STORY, THE HUSBAND HAS A BAD DRINKING HABIT AND IS UNFAITHFUL, WHICH CAUSES THE COUPLE TO SEPARATE...
IS THAT THE 'CHILD SEPARATION' FROM THAT RAKUGO?
I JUST CAN'T UNDERSTAND THAT STORY NO MATTER WHAT.
MR. BLACK, I WAS TOLD BY MY MASTER TO PRACTICE 'CHILD SEPARATION' AND JUST STARTED...
4
IMPURE...?!
EVEN THOUGH LOVE HAS BEEN LOST, TO GET BACK TOGETHER FOR THE SAKE OF THE CHILD IS JUST A SHAM AND DISGUSTING!
IMPURE AND DISGUSTING!
ISN'T IT TRUE? FOR A COUPLE, THE LOVE BETWEEN A MAN AND A WOMAN SHOULD COME FIRST.
WHAT PART OF IT IS UNCLEAR?


SAYING IT'S FOR THE CHILDREN IS JUST A KIND OF HIDING YOUR EMBARRASSMENT.
NO... THE COUPLE IN THAT RAKUGO STILL HAD FEELINGS FOR EACH OTHER EVEN AFTER THEY SEPARATED.
ASKING TO GET BACK TOGETHER FOR THE SAKE OF THE KIDS IS COWARDLY AND LOW!
IT'S ONLY NATURAL TO SAY THAT SINCE I LOVE YOU THIS MUCH, LET'S GET BACK TOGETHER.
I DON'T GET IT.
YEAH, I THINK SO TOO.
5
I WONDER IF IT'S REALLY A CULTURAL DIFFERENCE...
IS THAT SO... IT'S A STORY THAT'S EASY FOR JAPANESE PEOPLE TO UNDERSTAND...
IF THEY GET BACK TOGETHER FOR SUCH A FLIMSY REASON, WHO KNOWS WHEN THEIR RELATIONSHIP WILL GO SOUR AGAIN.
BESIDES, THE WOMAN IS BEING STRANGE TOO.
ガ ガ
IT'S COMPLICATED, ISN'T IT...
HONESTLY, I CAN'T COMPREHEND WHAT THESE TWO ARE DOING.


MAYBE IT IS CULTURAL. I JUST DON'T SEE HOW IT'S HEART-WARMING.
AFTER ALL, FOR SOMEONE LIKE ME, AN AMERICAN...
WELL, DON'T BE SO PESSIMISTIC...
6
AH! DAD!
KO! IS THAT YOU!?

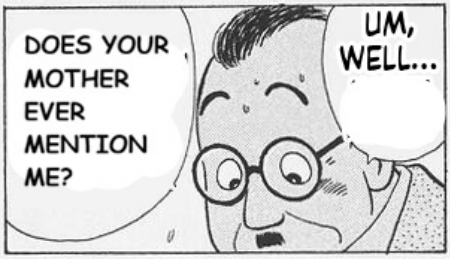
IT FEELS LIKE IT'S BEEN A WHILE SINCE THEY LAST MET...

YOU'VE GROWN QUITE A BIT...
...IN THE TIME I HAVEN'T SEEN YOU...

EVEN IN 'SEPARATION,' THE FATHER AND CHILD RUN INTO EACH OTHER ON THE STREET, RIGHT...

オボ…

I CAME TO DELIVER THE FINISHED PIECES.
I'M HANDLING THE ALTERATIONS FOR THE CLOTHES AT THAT BOUTIQUE OVER THERE.
Y-YEAH, MOM WAS GOOD AT SEWING AFTER ALL...


DOES YOUR MOTHER EVER MENTION ME?
UM, WELL...

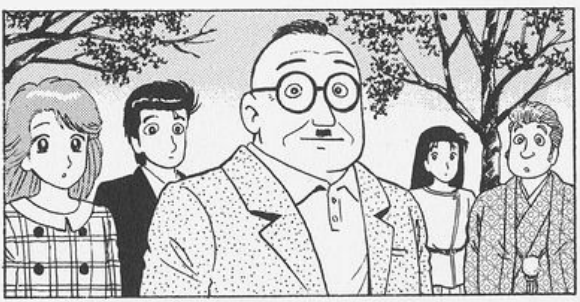
7

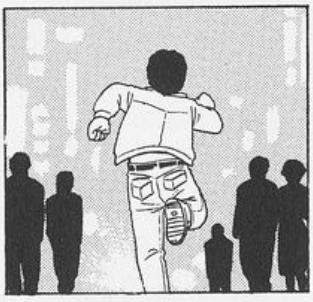
YEAH, MOM TALKS ABOUT YOU SOMETIMES.

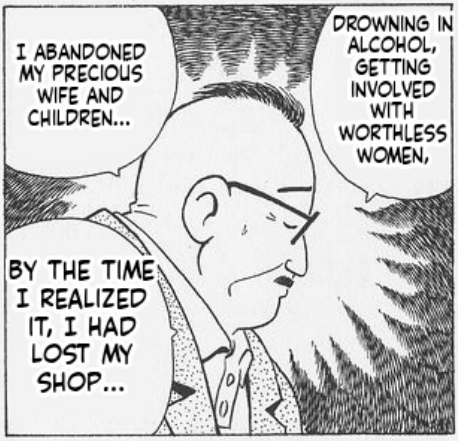
OH MY, YOU'RE BLUSHING, YOU'RE BLUSHING! DAD, YOU'RE SO INNOCENT!
STILL AS PRECOCIOUS AS EVER.

THAT'S RIGHT, ISN'T IT?
OH... DAD STILL HAS FEELINGS FOR MOM, HUH.
にやあ

OH, I SEE...
AND THEN, YOU GOT TRICKED BY A BAD WOMAN...
SHE SAID YOU WEREN'T SO BAD; IT WAS THE BOOZE THAT WAS THE PROBLEM.
IT'S REALLY TOO BAD...
YOU REALLY SHOULDN'T HAVE DONE SOMETHING SO STUPID BACK THEN.
WHAT'S THE COMPANY LIKE?
TAKASHI, HOW ABOUT COMING TO DAD'S COMPANY AFTER SCHOOL TOMORROW? WE CAN EAT SOMETHING DELICIOUS TOGETHER.
I'M SORRY...
8
MAKE SURE YOU COME TOMORROW.
COME ON, YOU NEED TO HURRY HOME OR MOM WILL WORRY.
YEAH, SEE YOU TOMORROW!
I HAVE TO PREPARE MEALS FOR 5,000 PEOPLE EVERY DAY FOR LUNCH AND DINNER, SO IT'S A WAR EVERY DAY.
I'M THE HEAD CHEF AT THE EMPLOYEE CAFETERIA OF THE TOZAI NEWSPAPER COMPANY.
YOU MAKE 5,000 MEALS EVERY DAY?!
WOW, THAT'S AMAZING!



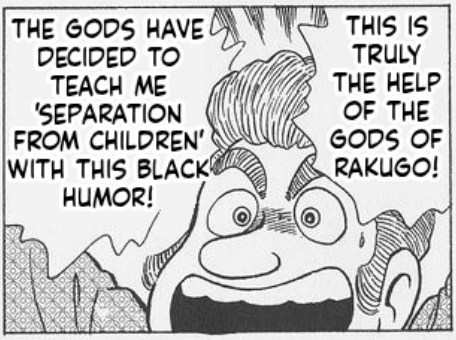



I ABANDONED MY PRECIOUS WIFE AND CHILDREN...
DROWNING IN ALCOHOL, GETTING INVOLVED WITH WORTHLESS WOMEN,
BY THE TIME I REALIZED IT, I HAD LOST MY SHOP...

I USED TO RUN A RESTAURANT IN KANDA.
THE BUSINESS THRIVED.
AND I COMPLETELY GOT CARRIED AWAY...

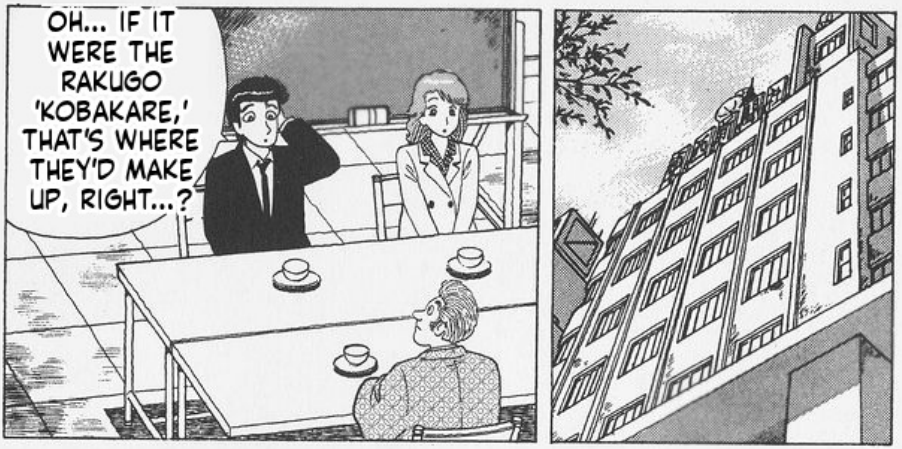
I'LL CONDUCT A THOROUGH AND CLOSE INTERVIEW!
AIKAWA-SAN! TO UNDERSTAND THE STRUCTURE OF JAPANESE PEOPLE'S EMOTIONS,

IT'S JUST LIKE 'SEPARATION FROM CHILDREN'...
WOW!


THE GODS HAVE DECIDED TO TEACH ME 'SEPARATION FROM CHILDREN' WITH THIS BLACK HUMOR!
THIS IS TRULY THE HELP OF THE GODS OF RAKUGO!

NO, IT'S ALREADY TIME. MOM IS WAITING AT THE CORNER OF THE FOURTH BLOCK.
WELL THEN, SHALL WE HAVE SOMETHING SWEET?
10
WELL, THAT'S GOOD TO HEAR.
MOM! LOOK, I GOT SO MUCH!
WHAT!

THERE ARE VARIOUS THINGS I WANT TO TALK ABOUT...
UM... IF YOU'D LIKE, HOW ABOUT SOME TEA?
YOU SEEM TO BE DOING WELL...
WELL... UM...
IF I TOOK YOU BACK, YOU'D JUST FALL BACK INTO YOUR OLD BAD HABITS.
I'M NOT THE SAME PERSON I WAS BACK THEN. I'VE CUT TIES WITH THAT KIND OF WOMAN, AND AS FOR DRINKING...
NO, THERE SHOULDN'T BE ANYTHING LEFT TO DISCUSS NOW.
11
.....
JUST LEAVE US ALONE, PLEASE.
I'LL LET IT SLIDE THIS TIME, BUT PLEASE DON'T INVITE TAKASHI ANYMORE.
COME ON, IT'S TIME TO GO HOME.

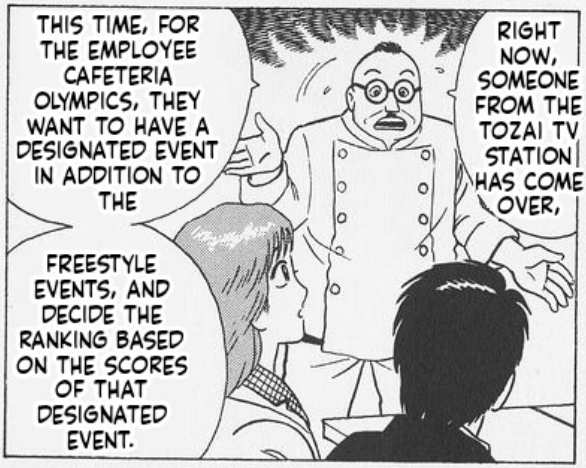

OH... IF IT WERE THE RAKUGO 'KOBAKARE,' THAT'S WHERE THEY'D MAKE UP, RIGHT...?

HMM... IS THAT REALLY THE CASE...?

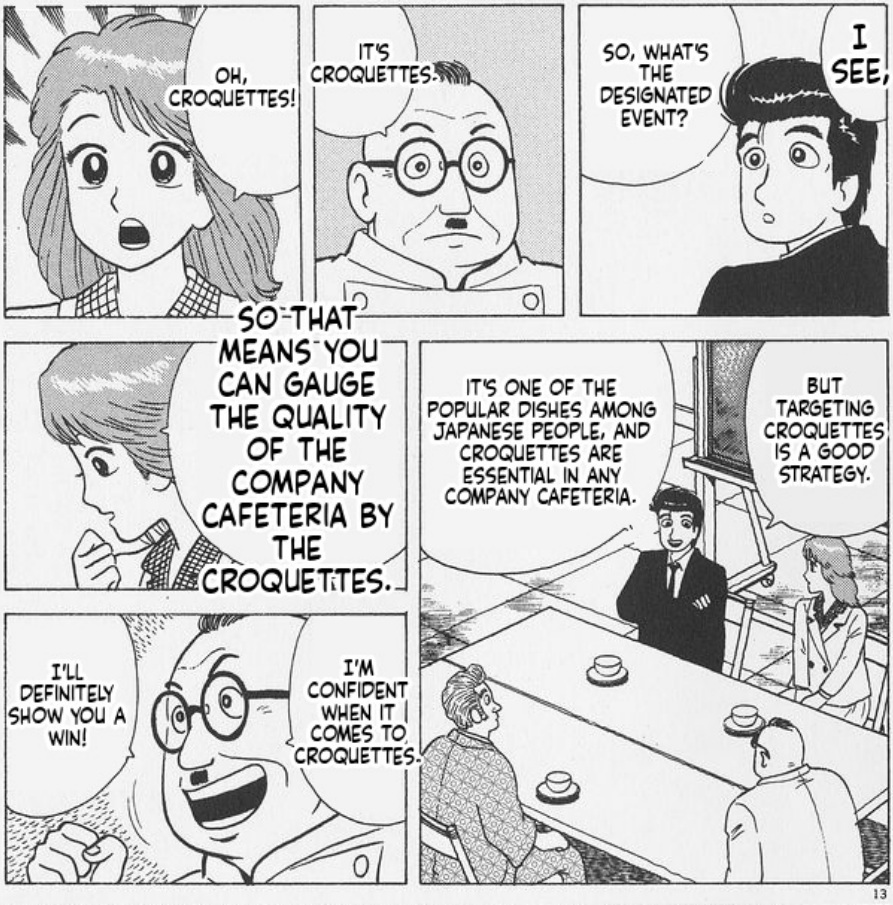
IT'S CLEAR NOW THAT IT'S NOT DUE TO MY LACK OF UNDERSTANDING.
THAT LADY IS CORRECT. AFTER ALL, THAT RAKUGO IS AN UNNATURAL MADE-UP STORY.

STILL, I FEEL FOR AIKAWA-SAN... IT MUST BE TOUGH FOR HIM.

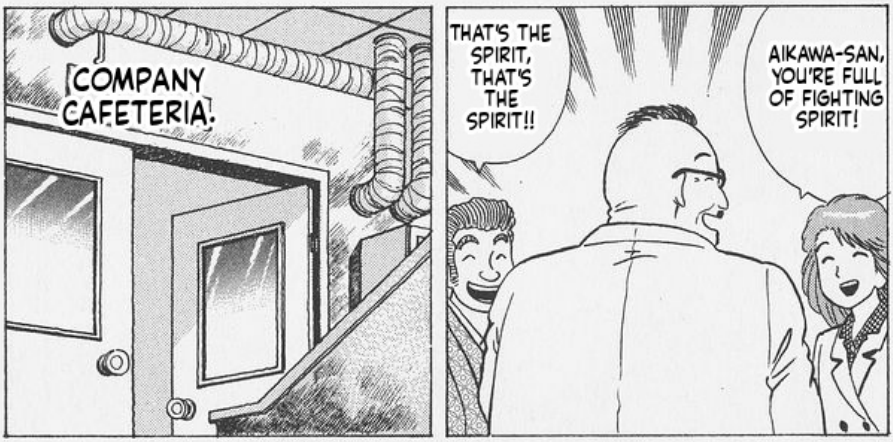
12

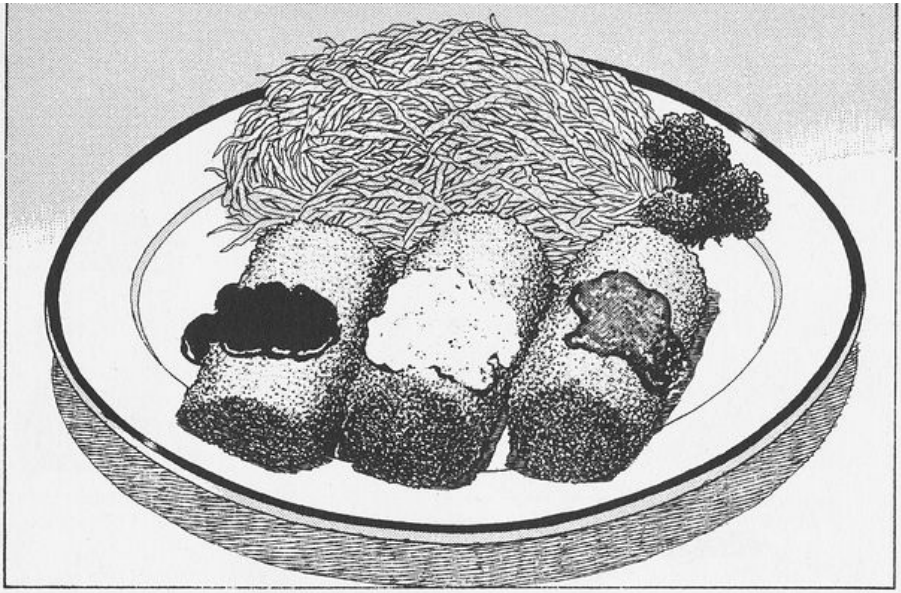

THIS TIME, FOR THE EMPLOYEE CAFETERIA OLYMPICS, THEY WANT TO HAVE A DESIGNATED EVENT IN ADDITION TO THE
FREESTYLE EVENTS, AND DECIDE THE RANKING BASED ON THE SCORES OF THAT DESIGNATED EVENT.
RIGHT NOW, SOMEONE FROM THE TOZAI TV STATION HAS COME OVER,

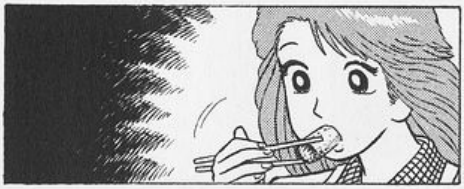
チャ
YAMAOKA-SAN, KURITA-SAN, YOU WERE HERE.


OH, CROQUETTES!
IT'S CROQUETTES.
SO, WHAT'S THE DESIGNATED EVENT?
I SEE,
SO THAT MEANS YOU CAN GAUGE THE QUALITY OF THE COMPANY CAFETERIA BY THE CROQUETTES.
IT'S ONE OF THE POPULAR DISHES AMONG JAPANESE PEOPLE, AND CROQUETTES ARE ESSENTIAL IN ANY COMPANY CAFETERIA.
BUT TARGETING CROQUETTES IS A GOOD STRATEGY.
I'LL DEFINITELY SHOW YOU A WIN!
I'M CONFIDENT WHEN IT COMES TO CROQUETTES.

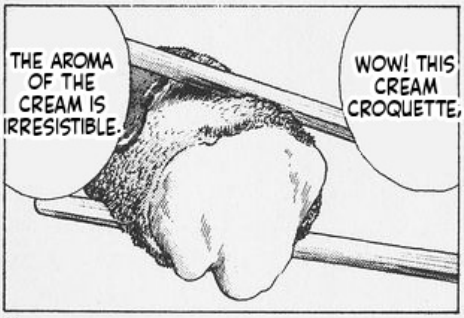
13


COMPANY CAFETERIA.
THAT'S THE SPIRIT, THAT'S THE SPIRIT!!
AIKAWA-SAN, YOU'RE FULL OF FIGHTING SPIRIT!

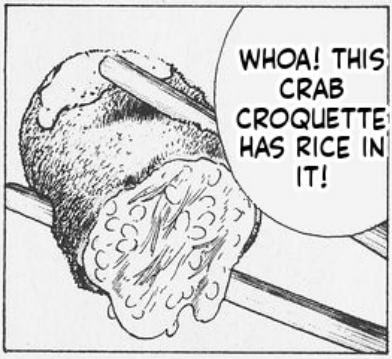


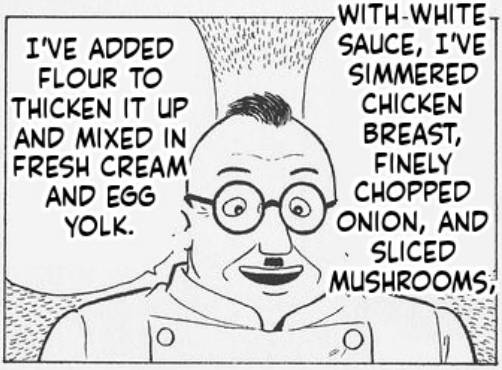


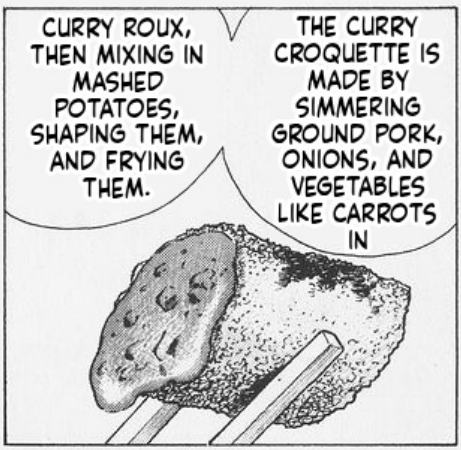
AND THEN, THERE'S CURRY CROQUETTE.
CREAM CROQUETTE, CRAB CROQUETTE,


THE AROMA OF THE CREAM IS IRRESISTIBLE.
WOW! THIS CREAM CROQUETTE,

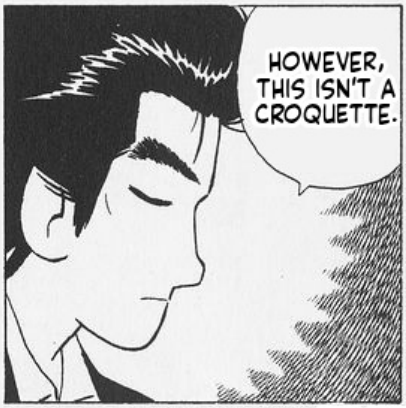
14


WHOA! THIS CRAB CROQUETTE HAS RICE IN IT!

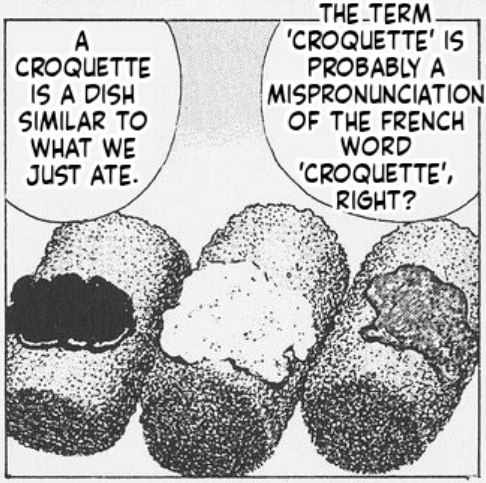

I'VE ADDED FLOUR TO THICKEN IT UP AND MIXED IN FRESH CREAM AND EGG YOLK.
WITH WHITE SAUCE, I'VE SIMMERED CHICKEN BREAST, FINELY CHOPPED ONION, AND SLICED MUSHROOMS,

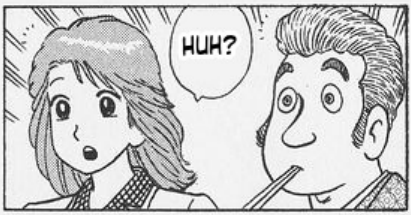

CURRY ROUX, THEN MIXING IN MASHED POTATOES, SHAPING THEM, AND FRYING THEM.
THE CURRY CROQUETTE IS MADE BY SIMMERING GROUND PORK, ONIONS, AND VEGETABLES LIKE CARROTS IN

THE CRAB IS FROM A BLUE CRAB, ROASTED WHOLE, AND THE MEAT WAS USED.
AFTER COOLING THE WHITE SAUCE, WE ADD RICE. MAKE SURE NOT TO USE TOO MUCH RICE.
OH WOW, WHAT A LUXURY.


HOWEVER, THIS ISN'T A CROQUETTE.

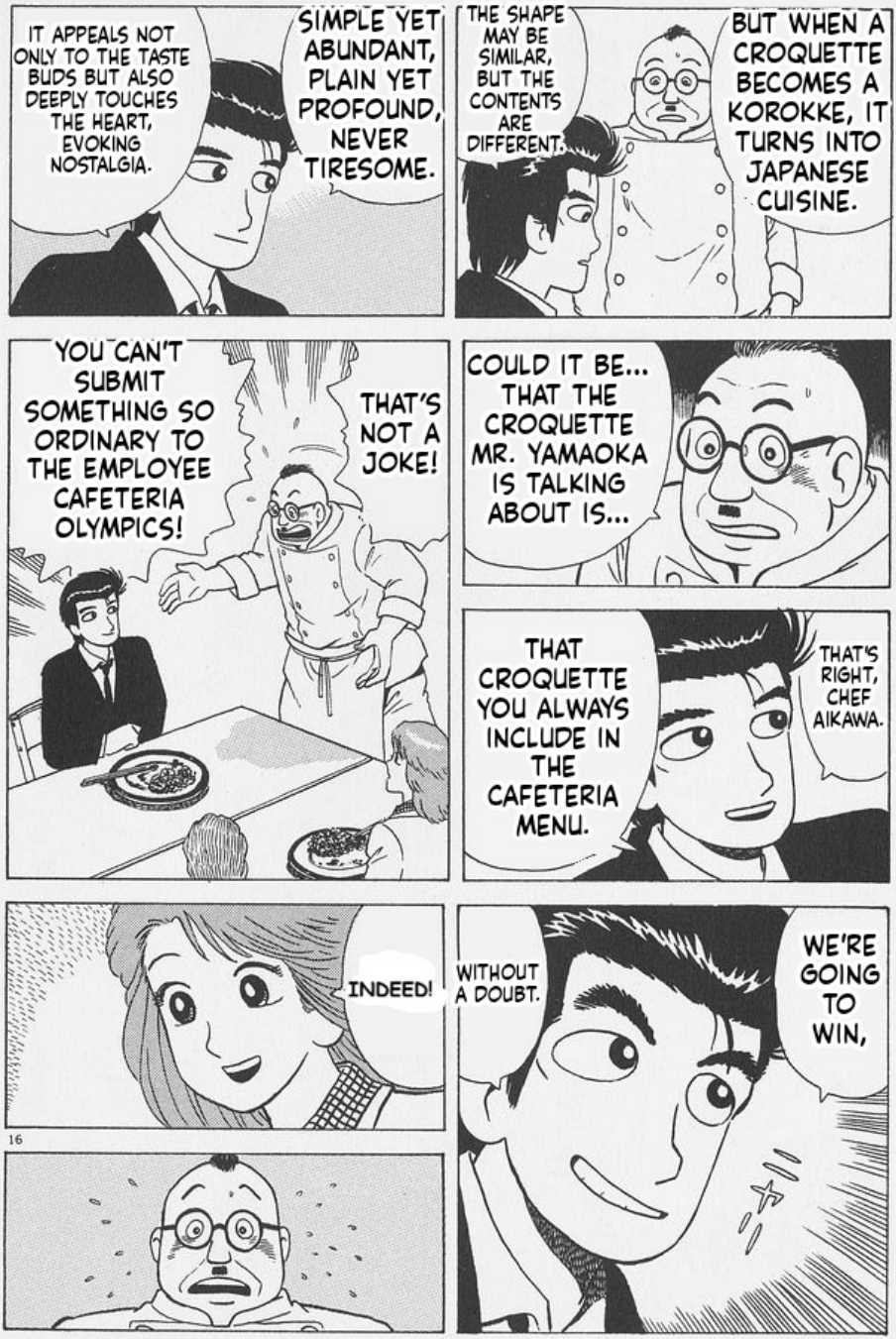
THANK YOU VERY MUCH.
EVERYTHING IS REALLY DELICIOUS, THANKS TO CHEF AIKAWA'S SKILL.


A CROQUETTE IS A DISH SIMILAR TO WHAT WE JUST ATE.
THE TERM 'CROQUETTE' IS PROBABLY A MISPRONUNCIATION OF THE FRENCH WORD 'CROQUETTE', RIGHT?

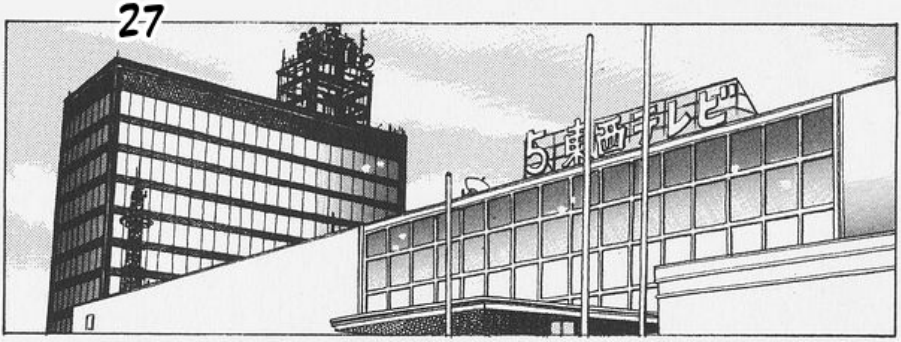

HUH?

15

WHAT DO YOU MEAN, YAMAOKA?
WELL, HOLD ON.

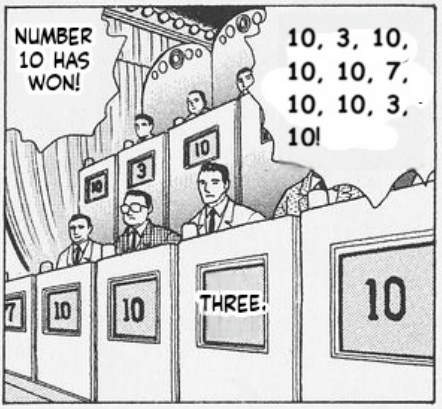

IT APPEALS NOT ONLY TO THE TASTE BUDS BUT ALSO DEEPLY TOUCHES THE HEART, EVOKING NOSTALGIA.
SIMPLE YET ABUNDANT, PLAIN YET PROFOUND, NEVER TIRESOME.
THE SHAPE MAY BE SIMILAR, BUT THE CONTENTS ARE DIFFERENT.
BUT WHEN A CROQUETTE BECOMES A KOROKKE, IT TURNS INTO JAPANESE CUISINE.
YOU CAN'T SUBMIT SOMETHING SO ORDINARY TO THE EMPLOYEE CAFETERIA OLYMPICS!
THAT'S NOT A JOKE!
COULD IT BE... THAT THE CROQUETTE MR. YAMAOKA IS TALKING ABOUT IS...
THAT CROQUETTE YOU ALWAYS INCLUDE IN THE CAFETERIA MENU.
THAT'S RIGHT, CHEF AIKAWA.
INDEED!
16
WITHOUT A DOUBT.
WE'RE GOING TO WIN,

COOKING MASTER BOY 27



17

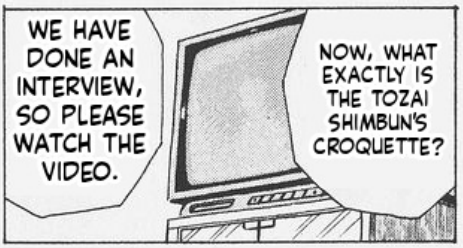
NUMBER 10 IS THE TOZAI SHIMBUN! THIS IS THE EMPLOYEE CAFETERIA OF TOZAI SHIMBUN!

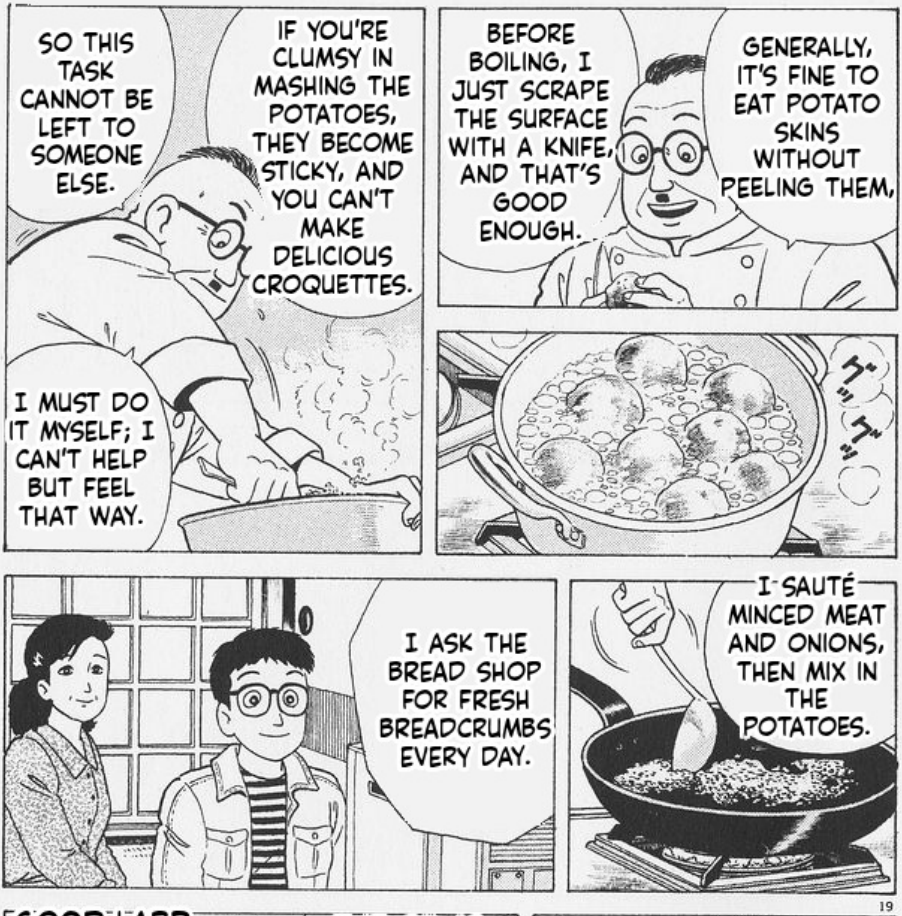

NUMBER 10 HAS WON!
10, 3, 10, 10, 10, 7, 10, 10, 3, 10!
THREE.

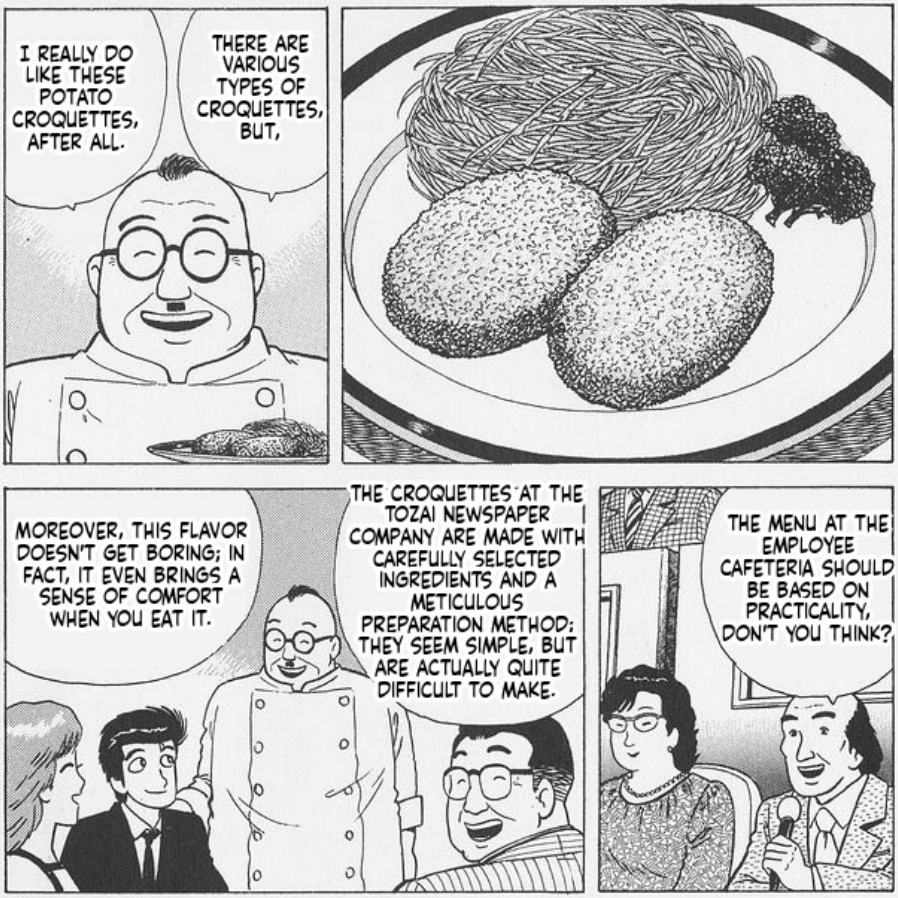
MOM! DAD WON THE CHAMPIONSHIP!

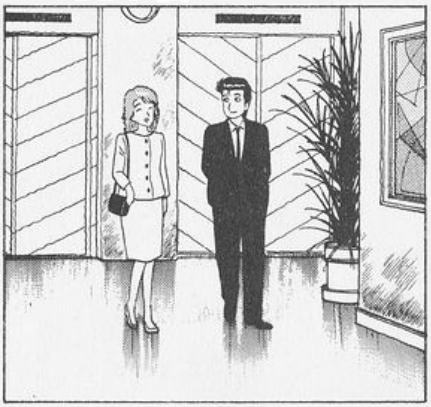
YAY!

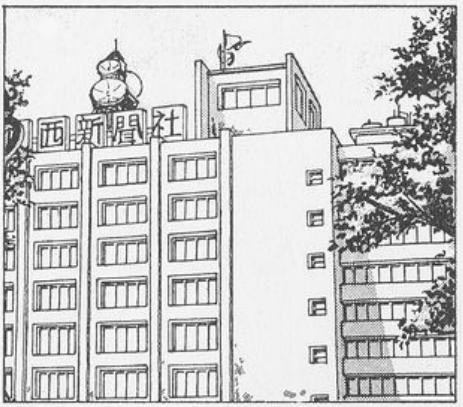
SO I USE ONLY THE BEST HOKKAIDO DANMITSU POTATOES.
I PREFER CROQUETTES MADE WITH FLUFFY POTATOES,

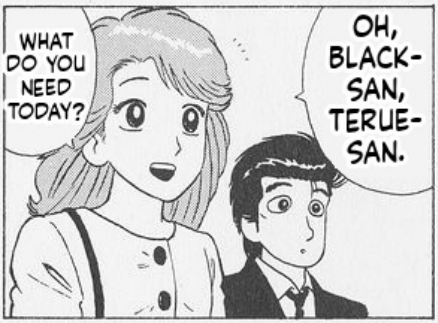

WE HAVE DONE AN INTERVIEW, SO PLEASE WATCH THE VIDEO.
NOW, WHAT EXACTLY IS THE TOZAI SHIMBUN'S CROQUETTE?


SO THIS TASK CANNOT BE LEFT TO SOMEONE ELSE.
IF YOU'RE CLUMSY IN MASHING THE POTATOES, THEY BECOME STICKY, AND YOU CAN'T MAKE DELICIOUS CROQUETTES.
I MUST DO IT MYSELF; I CAN'T HELP BUT FEEL THAT WAY.
BEFORE BOILING, I JUST SCRAPE THE SURFACE WITH A KNIFE, AND THAT'S GOOD ENOUGH.
GENERALLY, IT'S FINE TO EAT POTATO SKINS WITHOUT PEELING THEM.
I ASK THE BREAD SHOP FOR FRESH BREADCRUMBS EVERY DAY.
I SAUTÉ MINCED MEAT AND ONIONS, THEN MIX IN THE POTATOES.
19
GOOD LARD IS LIGHT, FLAVORFUL, AND SERVES AS THE BEST SEASONING BY ITSELF.
THE OIL IS LARD. I GET GOOD PORK FAT AND MAKE IT MYSELF EVERY DAY.
THE TASTE IS COMPLETELY DIFFERENT BETWEEN FRESH AND OLD BREADCRUMBS.

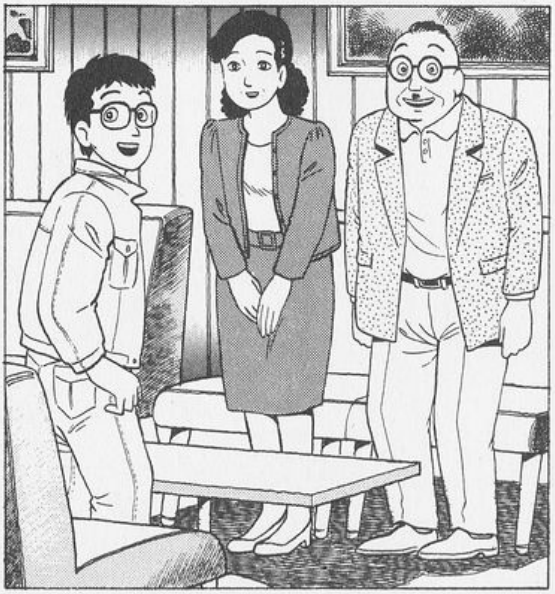

I REALLY DO LIKE THESE POTATO CROQUETTES, AFTER ALL.
THERE ARE VARIOUS TYPES OF CROQUETTES, BUT,
MOREOVER, THIS FLAVOR DOESN'T GET BORING; IN FACT, IT EVEN BRINGS A SENSE OF COMFORT WHEN YOU EAT IT.
THE CROQUETTES AT THE TOZAI NEWSPAPER COMPANY ARE MADE WITH CAREFULLY SELECTED INGREDIENTS AND A METICULOUS PREPARATION METHOD; THEY SEEM SIMPLE, BUT ARE ACTUALLY QUITE DIFFICULT TO MAKE.
THE MENU AT THE EMPLOYEE CAFETERIA SHOULD BE BASED ON PRACTICALITY, DON'T YOU THINK?
20
OF THE COMMON PEOPLE. I RESPECT THE EMPLOYEE CAFETERIA OF THE TOZAI NEWSPAPER COMPANY FOR HAVING CROQUETTES LIKE THIS ON THEIR MENU.
IT MAY LOOK PLAIN, BUT IT'S RICH IN CONTENT AND FULL OF NUTRITION; THIS IS TRULY THE ALLY




西新聞社

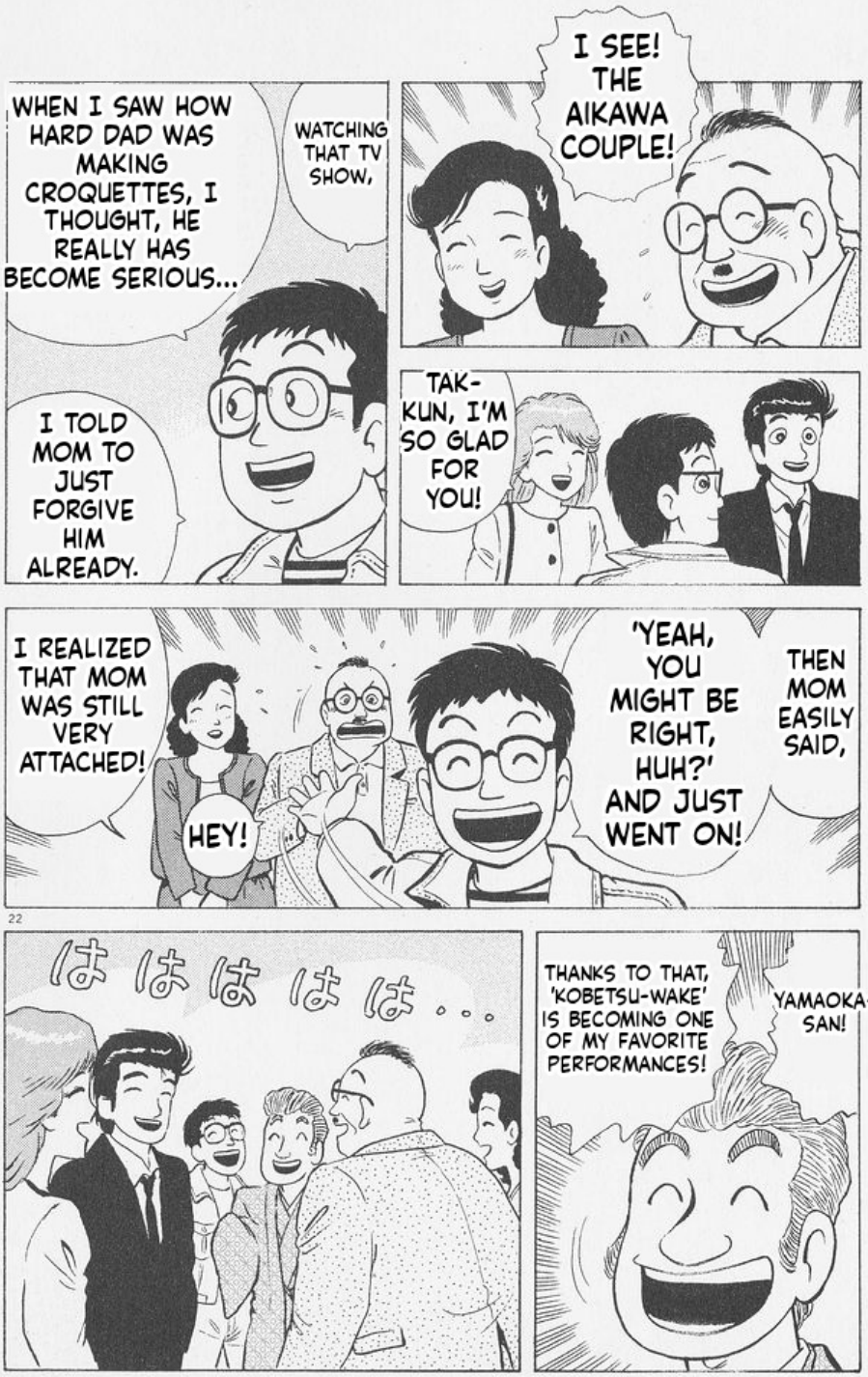

WHAT DO YOU NEED TODAY?
OH, BLACK-SAN, TERUE-SAN.

THIS WAY, THIS WAY!
YAMAOKA-SAN, YUKO-SAN.

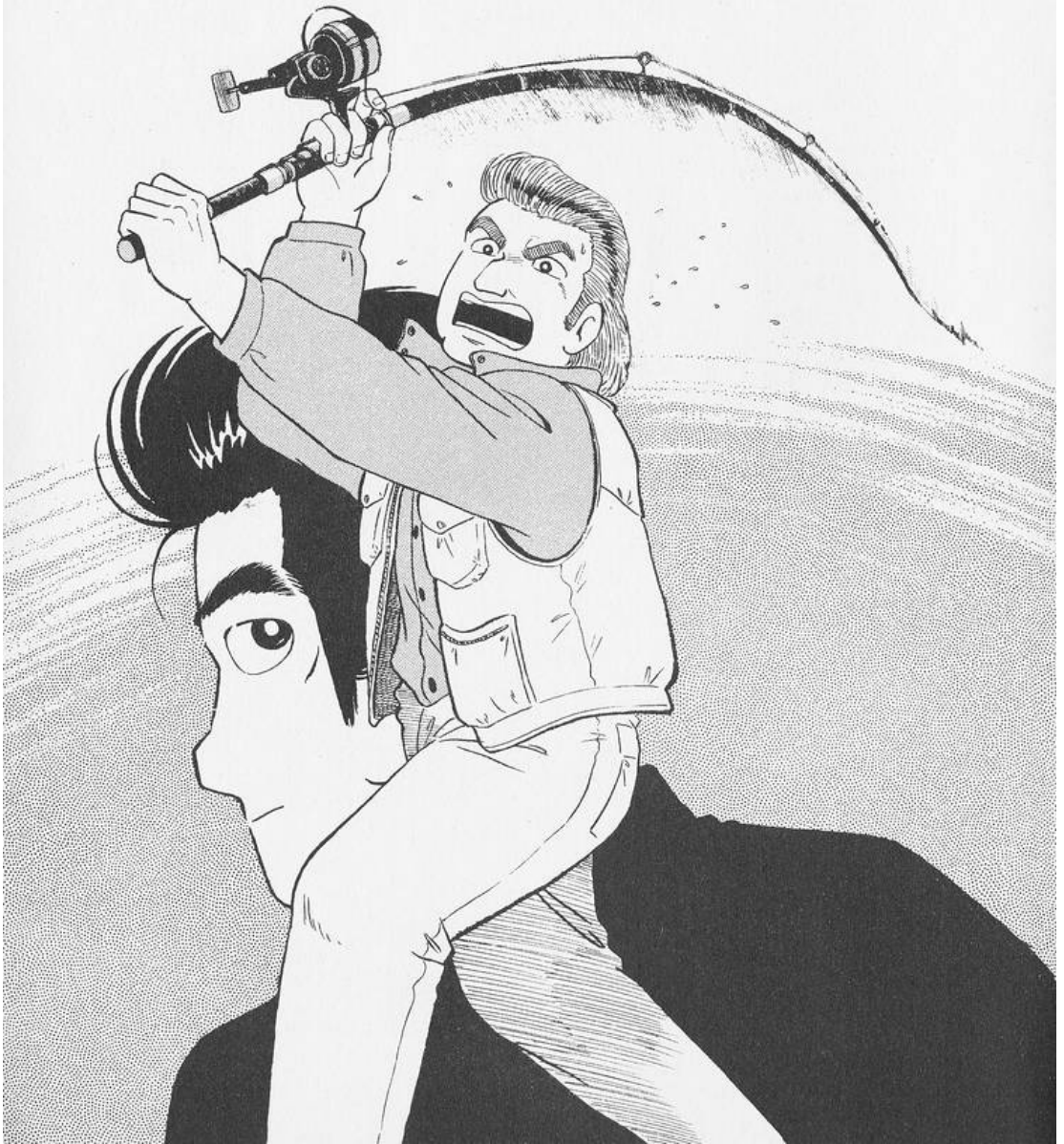


21

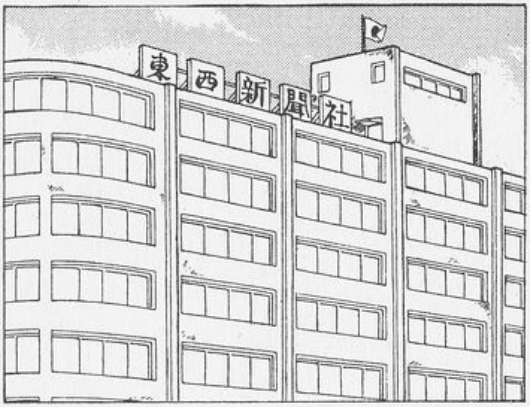
OH!


WHEN I SAW HOW HARD DAD WAS MAKING CROQUETTES, I THOUGHT, HE REALLY HAS BECOME SERIOUS...
WATCHING THAT TV SHOW,
I TOLD MOM TO JUST FORGIVE HIM ALREADY.
I SEE! THE AIKAWA COUPLE!
TAK-KUN, I'M SO GLAD FOR YOU!
I REALIZED THAT MOM WAS STILL VERY ATTACHED!
HEY!
'YEAH, YOU MIGHT BE RIGHT, HUH?' AND JUST WENT ON!
THEN MOM EASILY SAID,
22
はははは...
THANKS TO THAT, 'KOBETSU-WAKE' IS BECOMING ONE OF MY FAVORITE PERFORMANCES!
YAMAOKA-SAN!

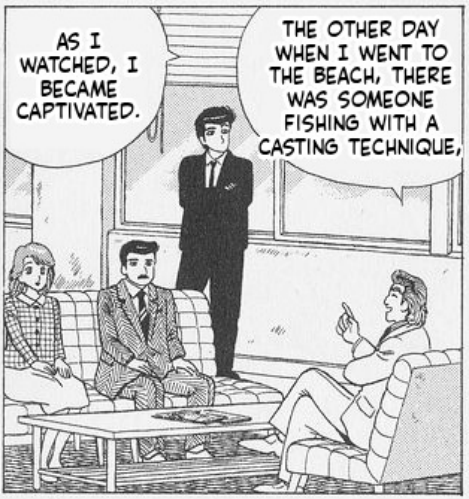
第4話
メゴチの局長



WOW, ARE YOU REALLY THINKING ABOUT STARTING FISHING, DIRECTOR?!


東西新聞社

SO, IT MADE YOU WANT TO START FISHING?


AS I WATCHED, I BECAME CAPTIVATED.
THE OTHER DAY WHEN I WENT TO THE BEACH, THERE WAS SOMEONE FISHING WITH A CASTING TECHNIQUE,

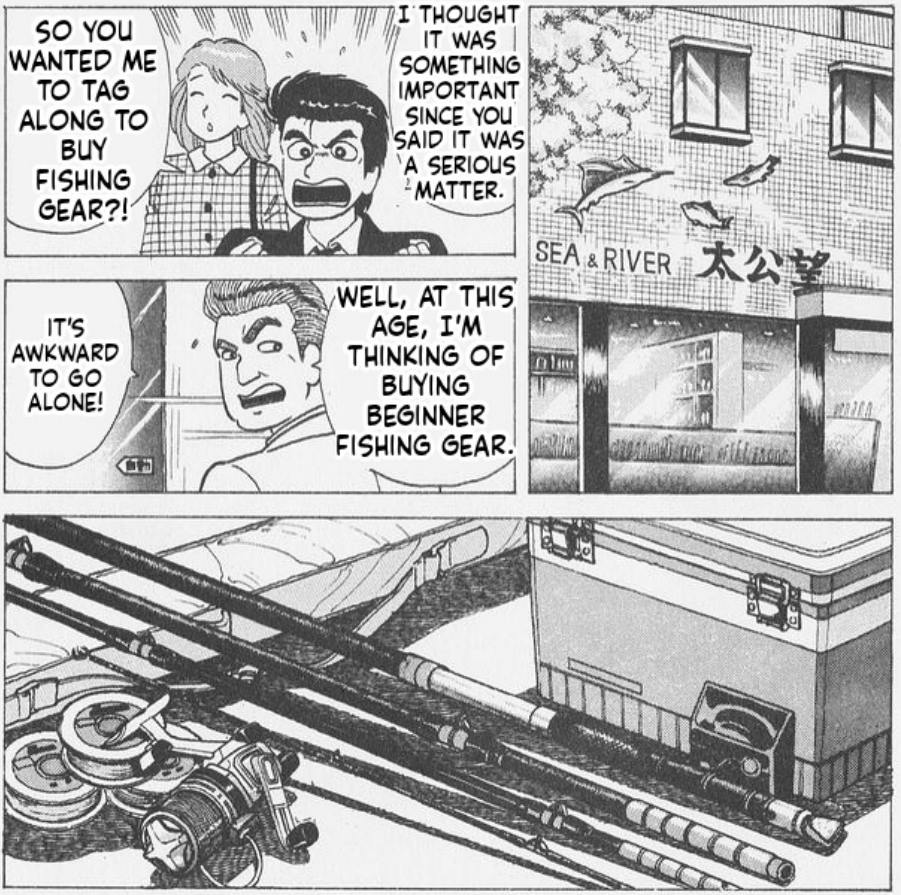
THE FACT THAT YOU NEED THE SKILL TO CAST FAR BEFORE EVEN CATCHING A FISH SPARKED MY COMPETITIVE SPIRIT.

2

YAMAOKA, KURITA, COME WITH ME.
OH, I CAN'T JUST SIT HERE.
I HAVE SOMETHING IMPORTANT TO DISCUSS.

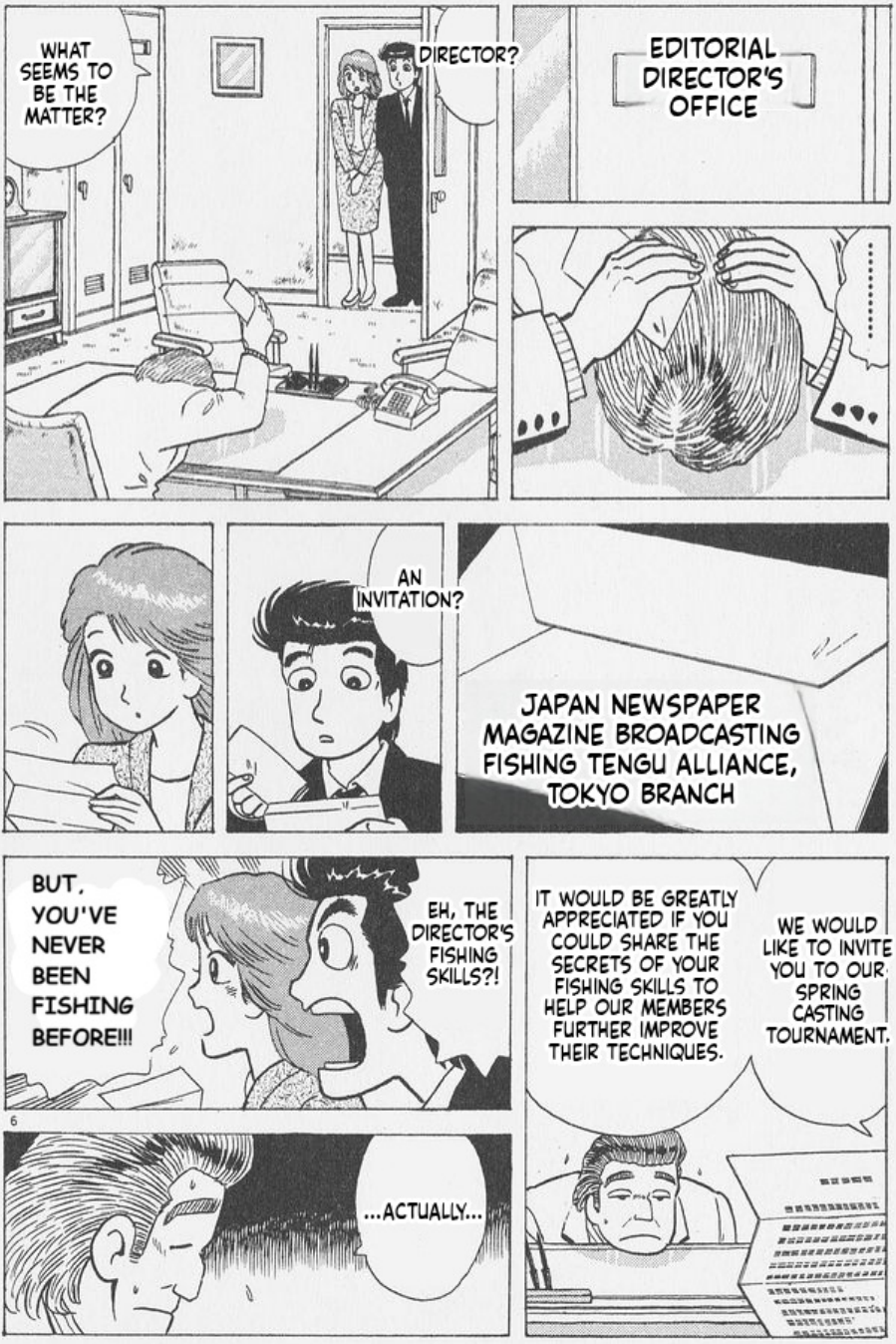
HMPH!
WELL, THAT'S JUST THE KIND OF THINKING THAT WILL KEEP YOU AS A LOWLY EMPLOYEE FOREVER.

RELAX
DURING OUR FREE TIME INSTEAD OF SAYING WE SHOULD CHALLENGE OURSELVES.
COME ON, LET'S JUST

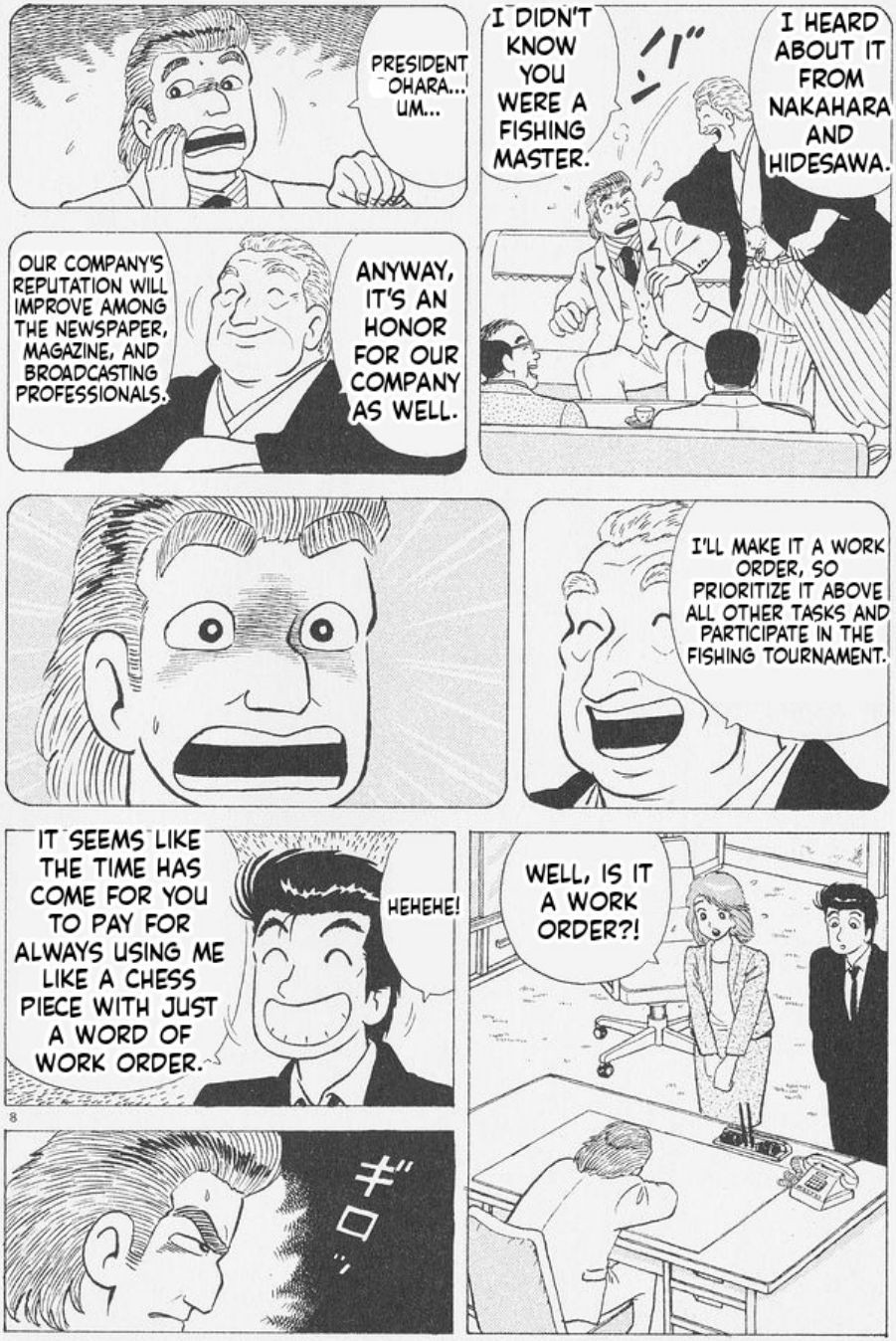

SO YOU WANTED ME TO TAG ALONG TO BUY FISHING GEAR?!
I THOUGHT IT WAS SOMETHING IMPORTANT SINCE YOU SAID IT WAS A SERIOUS MATTER.
SEA & RIVER 太公望
IT'S AWKWARD TO GO ALONE!
WELL, AT THIS AGE, I'M THINKING OF BUYING BEGINNER FISHING GEAR.
3
ALRIGHT, I'VE MADE MY DECISION.
OH, IT'S KOIZUMI FROM THE TOZAI!
IF YOU BUY CHEAP STUFF, YOU'LL JUST GET BORED AND END UP BUYING IT AGAIN.
BUYING GOOD STUFF FROM THE START IS ULTIMATELY MORE COST-EFFECTIVE.

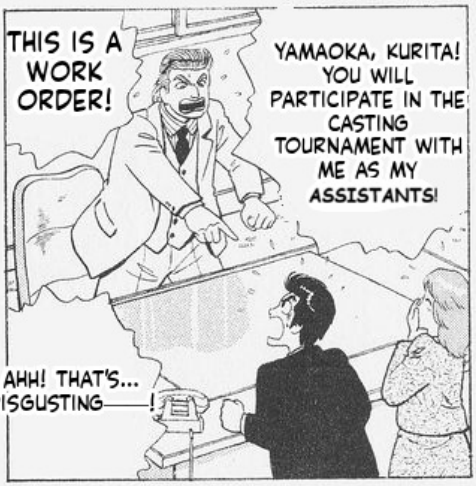
OH, DIRECTOR HIDESAWA FROM THE TEITO?
AH...
WHEN I CAST OVER 150 METERS, IT FEELS REFRESHING.
SURFCASTING IS EXHILARATING.
INDEED.
OH, SO YOU DO SURFCASTING?
I MADE SURE ALL THE GUESTS I TOOK ALONG WERE FULL.
JUST THE OTHER DAY, I TOOK A STOVE AND A TEMPURA POT TO THE SEASIDE AND MADE TEMPURA WITH THE FISH I CAUGHT RIGHT AWAY.
NOT TO MENTION 150 METERS, EVEN 20 BILLION METERS FEELS LIGHT.
WOW, YOU CAN CAST OVER 150 METERS?!
4
わはは
YOU MUST BE QUITE THE FISHER-MAN!
THAT'S IMPRESSIVE, QUITE SOMETHING!

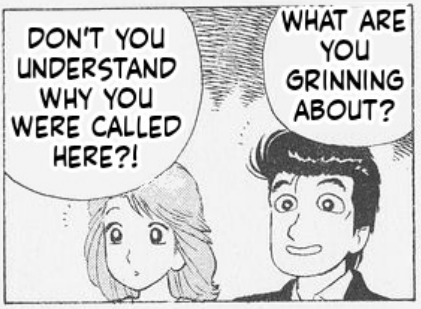
FIRST OF ALL, CAN YOU SHOW ANY WEAKNESS TO THOSE FROM THE TEITO NEWSPAPER?
OH MY, SUCH CONFIDENCE...
EDITOR-IN-CHIEF, YOU'RE BLOWING THINGS WAY OUT OF PROPORTION.
I JUST GAVE YOU A HEADS-UP BEFORE IT HAPPENED.
WHAT A TALL TALE! I WILL DEFINITELY BECOME A MASTER FISHERMAN SOMEDAY.
CAN YOU RUN A COMPANY WITHOUT BEING ABLE TO SPIN A YARN?
ゴボ
SHUT UP!
FABRICATED ARTICLES ARE THE BIGGEST SHAME FOR A NEWSPAPER, YOU KNOW...
5
YAMAOKA, KURITA, THE EDITOR-IN-CHIEF WANTS TO SEE YOU RIGHT AWAY...
東西新聞社


WHAT SEEMS TO BE THE MATTER?
DIRECTOR?
EDITORIAL DIRECTOR'S OFFICE
.....
AN INVITATION?
JAPAN NEWSPAPER MAGAZINE BROADCASTING FISHING TENGU ALLIANCE, TOKYO BRANCH
BUT, YOU'VE NEVER BEEN FISHING BEFORE!!!
EH, THE DIRECTOR'S FISHING SKILLS?!
IT WOULD BE GREATLY APPRECIATED IF YOU COULD SHARE THE SECRETS OF YOUR FISHING SKILLS TO HELP OUR MEMBERS FURTHER IMPROVE THEIR TECHNIQUES.
WE WOULD LIKE TO INVITE YOU TO OUR SPRING CASTING TOURNAMENT.
...ACTUALLY...

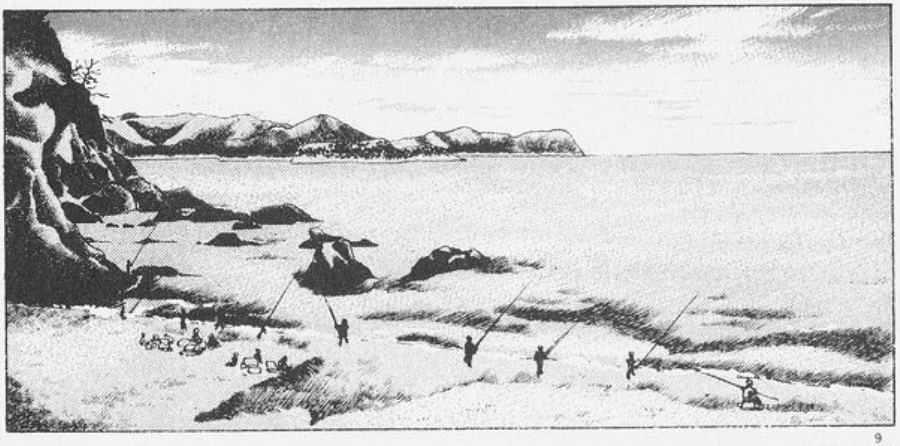
DIVISION, HE ACTIVELY PARTICIPATES AS THE PRESIDENT OF THE FISHING TENGU ALLIANCE.
EVEN THOUGH NAKAHARA IS BUSY AS THE HEAD OF THE TEITO TELEVISION PROGRAMMING
I HEARD FROM HIDESAWA THAT YOUR FISHING SKILLS ARE QUITE IMPRESSIVE...
THERE ARE MANY ENTHUSIASTIC CASTING FISHERMEN AMONG OUR MEMBERS, SO WE'D LOVE FOR YOU TO SHOWCASE YOUR SECRET TECHNIQUES.
OUR NEXT MEETING WILL BE A CASTING FISHING TOURNAMENT.
えっ
IT'S TRULY REGRETTABLE THAT SOMEONE OF KOIZUMI'S CALIBER HASN'T JOINED OUR GROUP UNTIL NOW.
AH... WELL...
7
OH, KOIZUMI-KUN.
AS FOR ME...
W-WAIT A MINUTE!
AND WHILE YOU'RE AT IT, PLEASE BRING SOME TEMPURA AS WELL. EVERYONE IS LOOKING FORWARD TO IT.


PRESIDENT OHARA...! UM...
I DIDN'T KNOW YOU WERE A FISHING MASTER.
I HEARD ABOUT IT FROM NAKAHARA AND HIDESAWA.
OUR COMPANY'S REPUTATION WILL IMPROVE AMONG THE NEWSPAPER, MAGAZINE, AND BROADCASTING PROFESSIONALS.
ANYWAY, IT'S AN HONOR FOR OUR COMPANY AS WELL.
I'LL MAKE IT A WORK ORDER, SO PRIORITIZE IT ABOVE ALL OTHER TASKS AND PARTICIPATE IN THE FISHING TOURNAMENT.
IT SEEMS LIKE THE TIME HAS COME FOR YOU TO PAY FOR ALWAYS USING ME LIKE A CHESS PIECE WITH JUST A WORD OF WORK ORDER.
HEHEHE!
8
ギロ
WELL, IS IT A WORK ORDER?!


THIS IS A WORK ORDER!
YAMAOKA, KURITA! YOU WILL PARTICIPATE IN THE CASTING TOURNAMENT WITH ME AS MY ASSISTANTS!
AHH! THAT'S... DISGUSTING——!

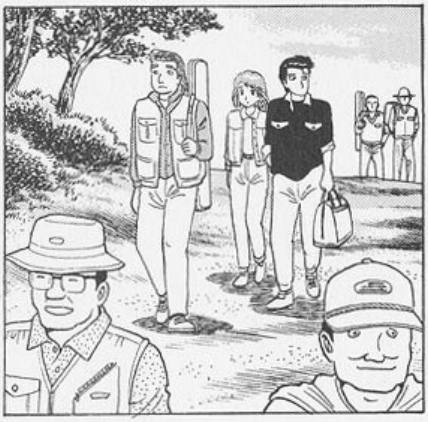

DON'T YOU UNDERSTAND WHY YOU WERE CALLED HERE?!
WHAT ARE YOU GRINNING ABOUT?

NO WAY...


9

"YOU ARE THE BRIDE, BROADCASTING FISHING, TENGU ALLIANCE TOKYO MINISTRY

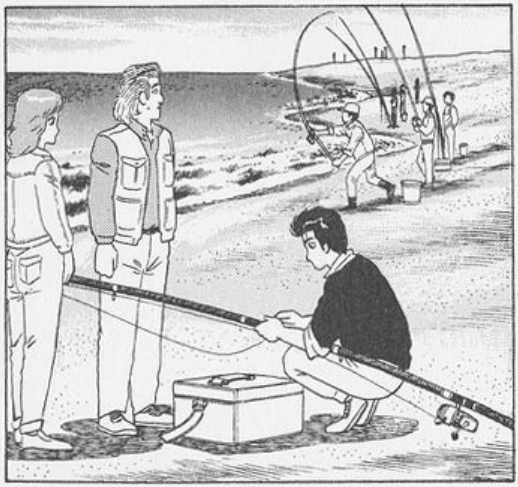
AH, WELCOME, KOIZUMI-SAN.
THE MEMBERS ARE REALLY EXCITED TO LEARN THE SECRETS OF YOUR FISHING TECHNIQUES, KOIZUMI-SAN!

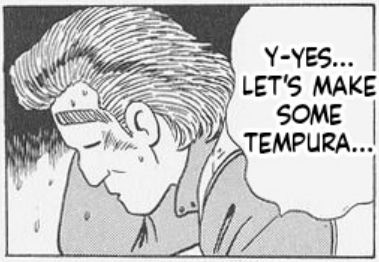


TODAY, WE ALSO HAVE THE FAMILIES OF THE MEMBERS HERE, SO LET'S FRY PLENTY OF TEMPURA FOR EVERYONE.
AND THE PREPARATIONS FOR THE TEMPURA ARE READY.

AH, THANK YOU...

10



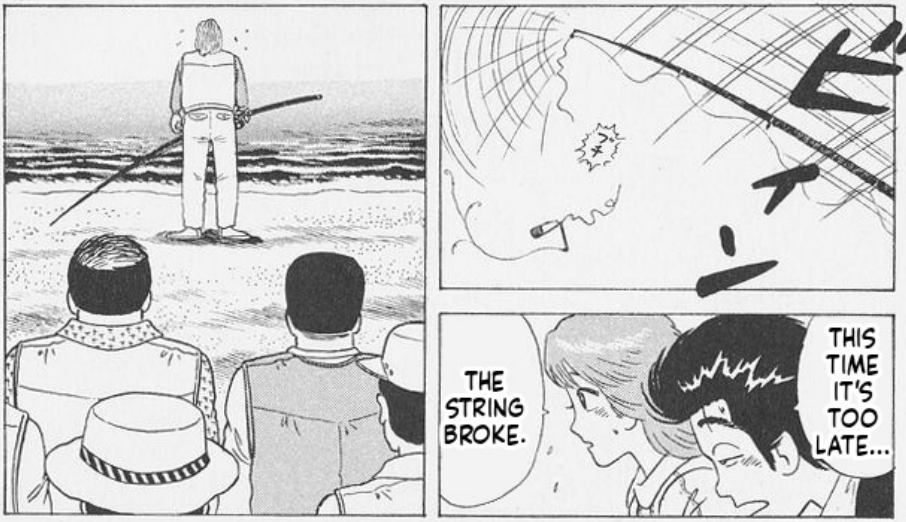

Y-YES... LET'S MAKE SOME TEMPURA...

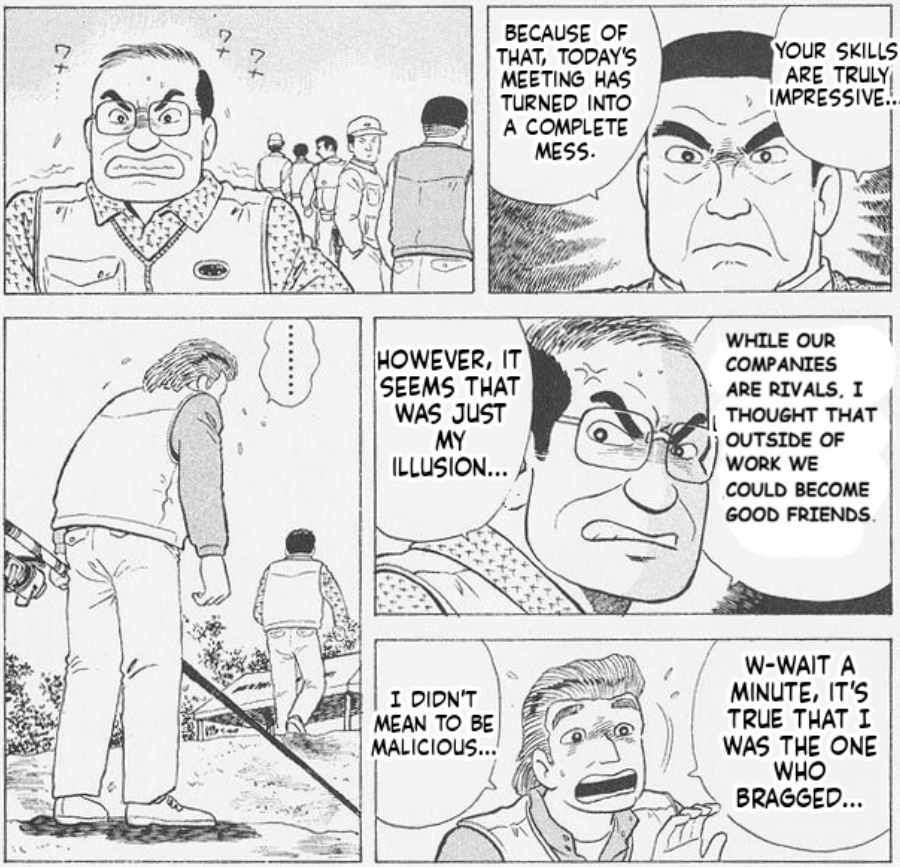
DELICIOUS!

11

ポト
AAARGH!
CH-CHIEF, YOU'RE LETTING GO WITH YOUR FINGER TOO QUICKLY...
THIS GUY IS HILARIOUS... HAHA...
AHAHAHA...

12

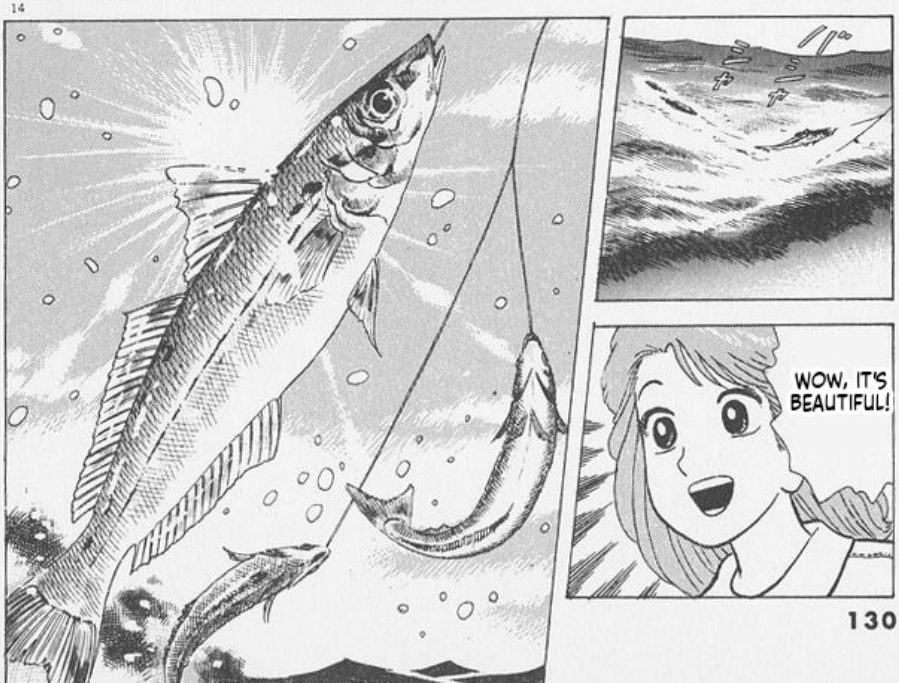

THE STRING BROKE.
THIS TIME IT'S TOO LATE...


BECAUSE OF THAT, TODAY'S MEETING HAS TURNED INTO A COMPLETE MESS.
YOUR SKILLS ARE TRULY IMPRESSIVE...
HOWEVER, IT SEEMS THAT WAS JUST MY ILLUSION...
WHILE OUR COMPANIES ARE RIVALS, I THOUGHT THAT OUTSIDE OF WORK WE COULD BECOME GOOD FRIENDS.
I DIDN'T MEAN TO BE MALICIOUS...
W-WAIT A MINUTE, IT'S TRUE THAT I WAS THE ONE WHO BRAGGED...
13
I WANT TO CATCH AT LEAST A FEW.
JUST A LITTLE MORE EFFORT,
WHAT WILL YOU DO? SHALL WE HEAD BACK?
I CAN'T JUST GO HOME LIKE THIS... IT MAKES ME LOOK LIKE A TOTAL LOSER...

IT SEEMS LIKE THE DIRECTOR'S THROWING STYLE HAS FINALLY IMPROVED A BIT.

ALRIGHT, HERE IT COMES!
YOU'RE QUITE THE RESILIENT PERSON, I'M IMPRESSED...

14


WOW, IT'S BEAUTIFUL!

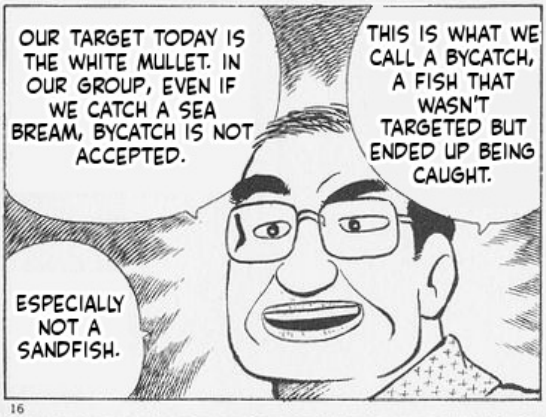
DELICIOUS!

……
HERE IT COMES!
IT'S AMAZING WHETHER YOU EAT IT AS TEMPURA OR SASHIMI!!
IT'S A MAGNIFICENT WHITE SEA BREAM.
I CAN'T BELIEVE YOU SAID THAT...!
DIRECTOR! DON'T REEL IT IN SO ROUGHLY!
I CAUGHT ONE... I CAUGHT IT!
WOW!

IT'S GROSS!
WHOA! IT'S ALL SLIMY AND STICKY!

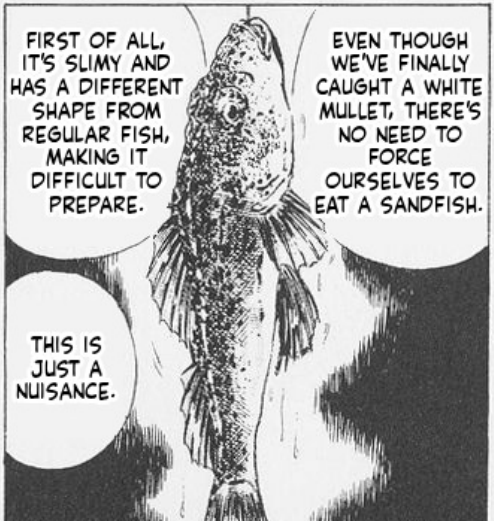
WHAT IS THIS FISH...?
OH? IT'S NOT A MULLET.

IT IS A SANDFISH.


OUR TARGET TODAY IS THE WHITE MULLET. IN OUR GROUP, EVEN IF WE CATCH A SEA BREAM, BYCATCH IS NOT ACCEPTED.
THIS IS WHAT WE CALL A BYCATCH, A FISH THAT WASN'T TARGETED BUT ENDED UP BEING CAUGHT.
ESPECIALLY NOT A SANDFISH.

UGH, A BYCATCH?
HAHAHA! JUST WHEN I THOUGHT YOU FINALLY CAUGHT SOMETHING, IT TURNS OUT TO BE A BYCATCH.

16

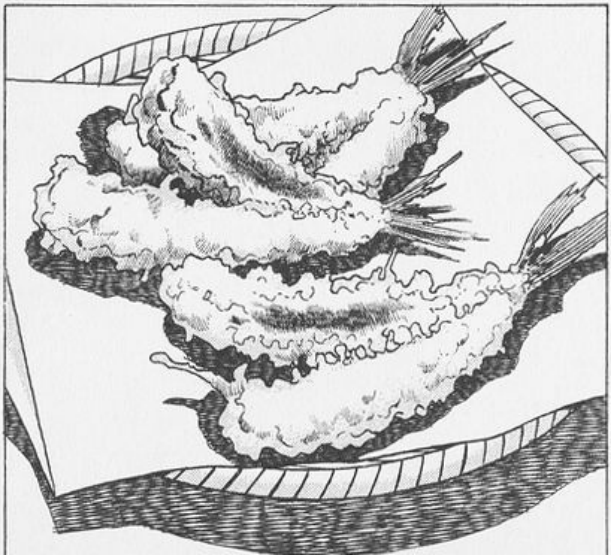

FIRST OF ALL, IT'S SLIMY AND HAS A DIFFERENT SHAPE FROM REGULAR FISH, MAKING IT DIFFICULT TO PREPARE.
EVEN THOUGH WE'VE FINALLY CAUGHT A WHITE MULLET, THERE'S NO NEED TO FORCE OURSELVES TO EAT A SANDFISH.
THIS IS JUST A NUISANCE.

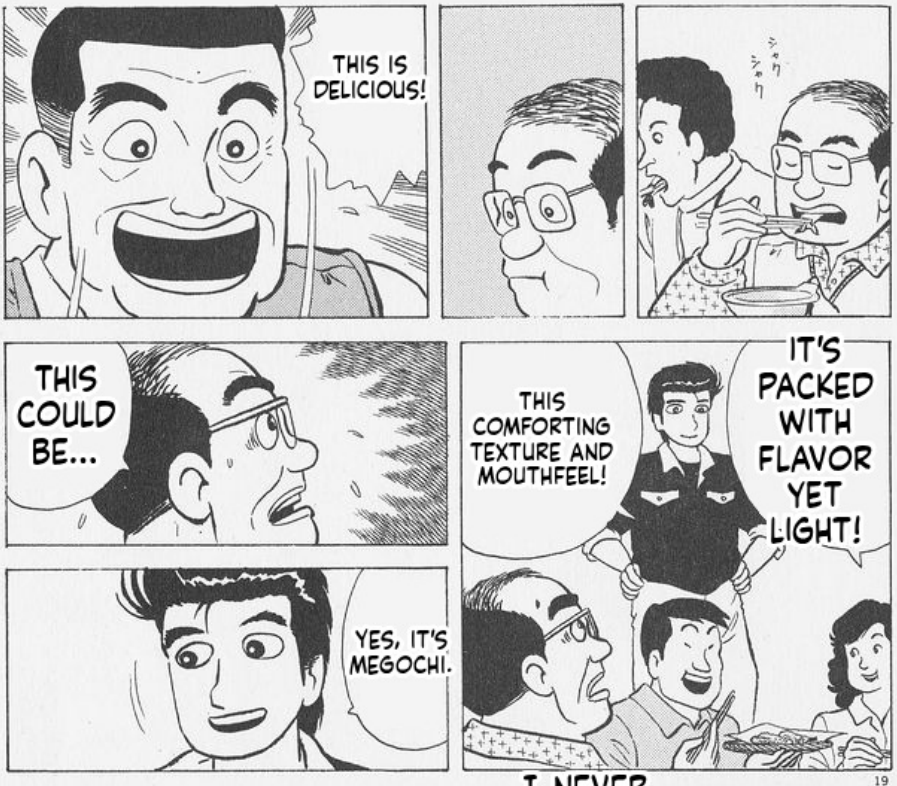
SO, WHAT WILL EVERYONE DO WITH THE CAUGHT SANDFISH?

THROW IT AWAY?!
I'M THROWING IT AWAY.

WHAT?!
WELL, I SUPPOSE THAT FILTHY GOBY SUITS YOU PERFECTLY.
CLAIMING TO BE A FISHING EXPERT AND CATCHING A TRASH FISH LIKE A GOBY... THAT'S A GOOD LAUGH!
HEY. KURITA, LET'S GATHER THE GOBIES FROM EVERYONE.
O... OH, YOU...!
HUH?
17

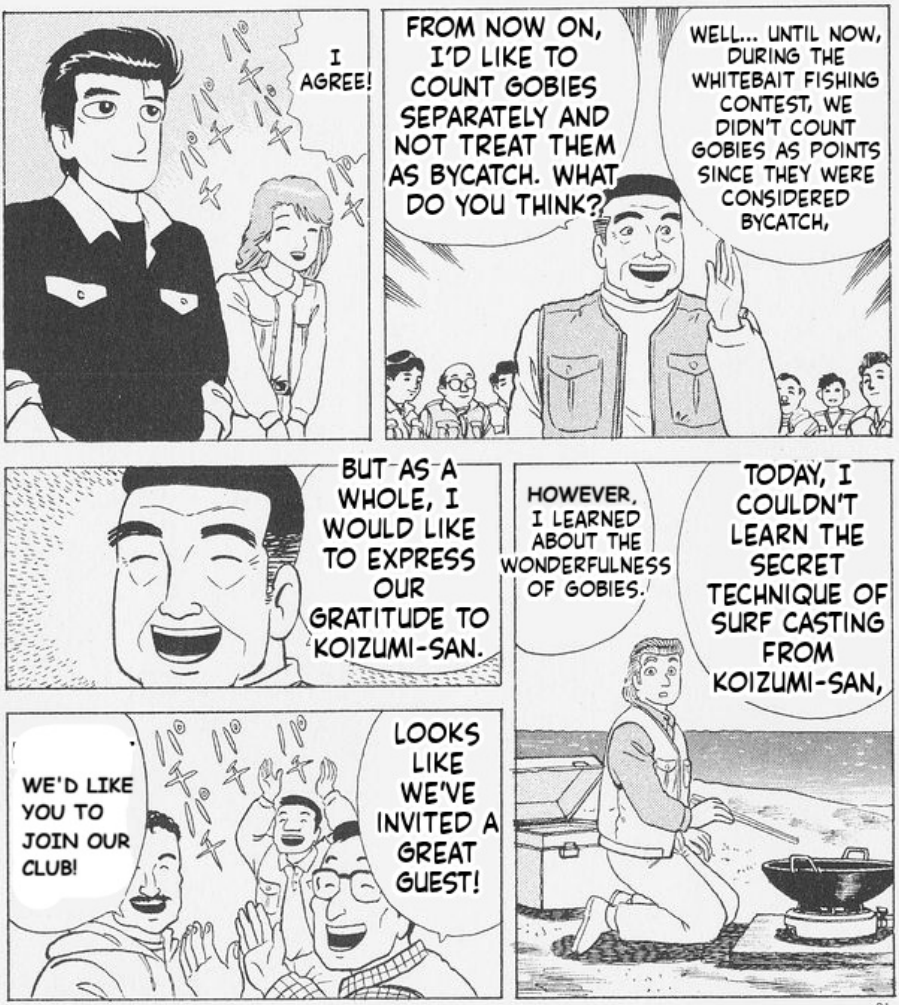
THIS IS DELICIOUS.
THERE ARE PLENTY.
HUH? BUT THE INGREDIENTS ARE...
IT'S LIGHT AND TRULY ELEGANT.
HOW ABOUT THIS TEMPURA OVER HERE?
18


OUR KOIZUMI IS FRYING THEM UP ONE AFTER ANOTHER, SO PLEASE HELP YOURSELF.

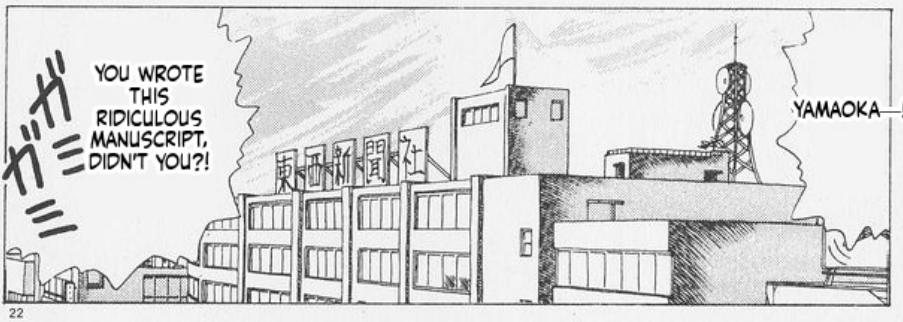

THIS IS DELICIOUS!
シャク シャク
THIS COULD BE...
YES, IT'S MEGOCHI.
THIS COMFORTING TEXTURE AND MOUTHFEEL!
IT'S PACKED WITH FLAVOR YET LIGHT!
19
IN COMPARISON, MEGOCHI HAS A STRONG ELEGANCE THAT A MATURE LADY POSSESSES.
EVEN WITH THE SAME ELEGANCE, THE KISS HAS A FRAGILE ELEGANCE.
MEGOCHI IS ON A WHOLE OTHER LEVEL.
UMM... I ALWAYS THOUGHT OF THE MEGOCHI AS A MERE BYCATCH FROM THE START, BUT...
I NEVER SERIOUSLY COMPARED THEM BEFORE, SO I DIDN'T REALIZE...
THAT'S RIGHT, THIS IS MEGOCHI! I'VE HAD IT A FEW TIMES AT A TEMPURA RESTAURANT!

USE A SCRUBBING BRUSH TO REMOVE THE SLIME FROM THE SURFACE WITH RUNNING WATER.
JUST PREPARE A CLOTH AND IF YOU GRAB IT WITH THAT, REMOVING THE CAUGHT SANDFISH IS EASY.
IT'S REALLY SIMPLE.
BUT, GUTTING THE SANDFISH MUST BE TOUGH.
WHEN YOU CUT THE SPINE AWAY AT THE BASE OF THE TAIL,
MAKE CUTS ALONG THE SPINE ON BOTH SIDES.
CHOP OFF THE HEAD,
I CAN DO THIS.
WOW, THIS ISN'T DIFFICULT AT ALL.
IF YOU CLEAN AROUND THE BELLY AREA, IT'S DONE.
LOOK, IT TAKES THE SHAPE OF A PINE NEEDLE.
20
ﾌﾊﾊ!
HMM...

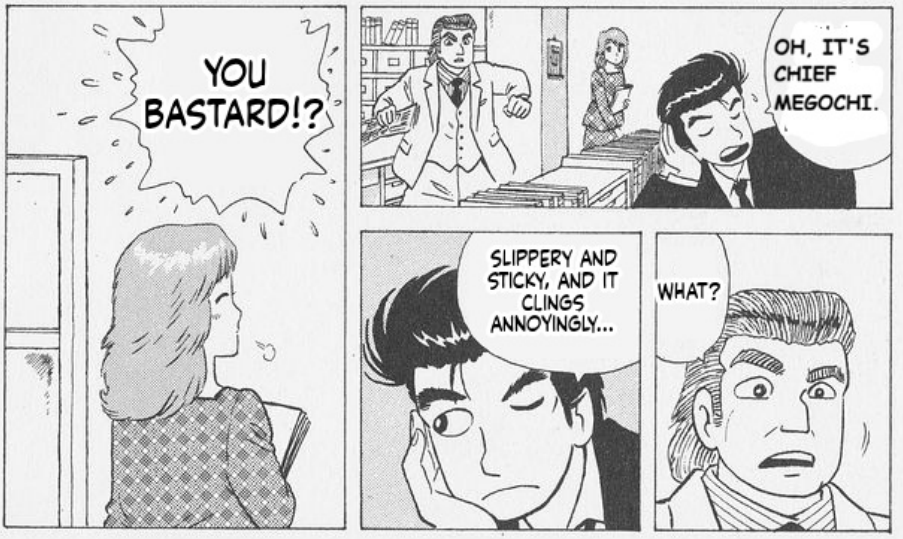
DELICIOUS!


I AGREE!
FROM NOW ON, I'D LIKE TO COUNT GOBIES SEPARATELY AND NOT TREAT THEM AS BYCATCH. WHAT DO YOU THINK?
WELL... UNTIL NOW, DURING THE WHITEBAIT FISHING CONTEST, WE DIDN'T COUNT GOBIES AS POINTS SINCE THEY WERE CONSIDERED BYCATCH.
BUT AS A WHOLE, I WOULD LIKE TO EXPRESS OUR GRATITUDE TO KOIZUMI-SAN.
HOWEVER, I LEARNED ABOUT THE WONDERFULNESS OF GOBIES.
TODAY, I COULDN'T LEARN THE SECRET TECHNIQUE OF SURF CASTING FROM KOIZUMI-SAN,
WE'D LIKE YOU TO JOIN OUR CLUB!
LOOKS LIKE WE'VE INVITED A GREAT GUEST!
21
I'M DETERMINED TO IMPROVE MY FISHING SKILLS WITH THE STICKY, SLIMY TENACITY OF A GOBY!
OH, THANK YOU!

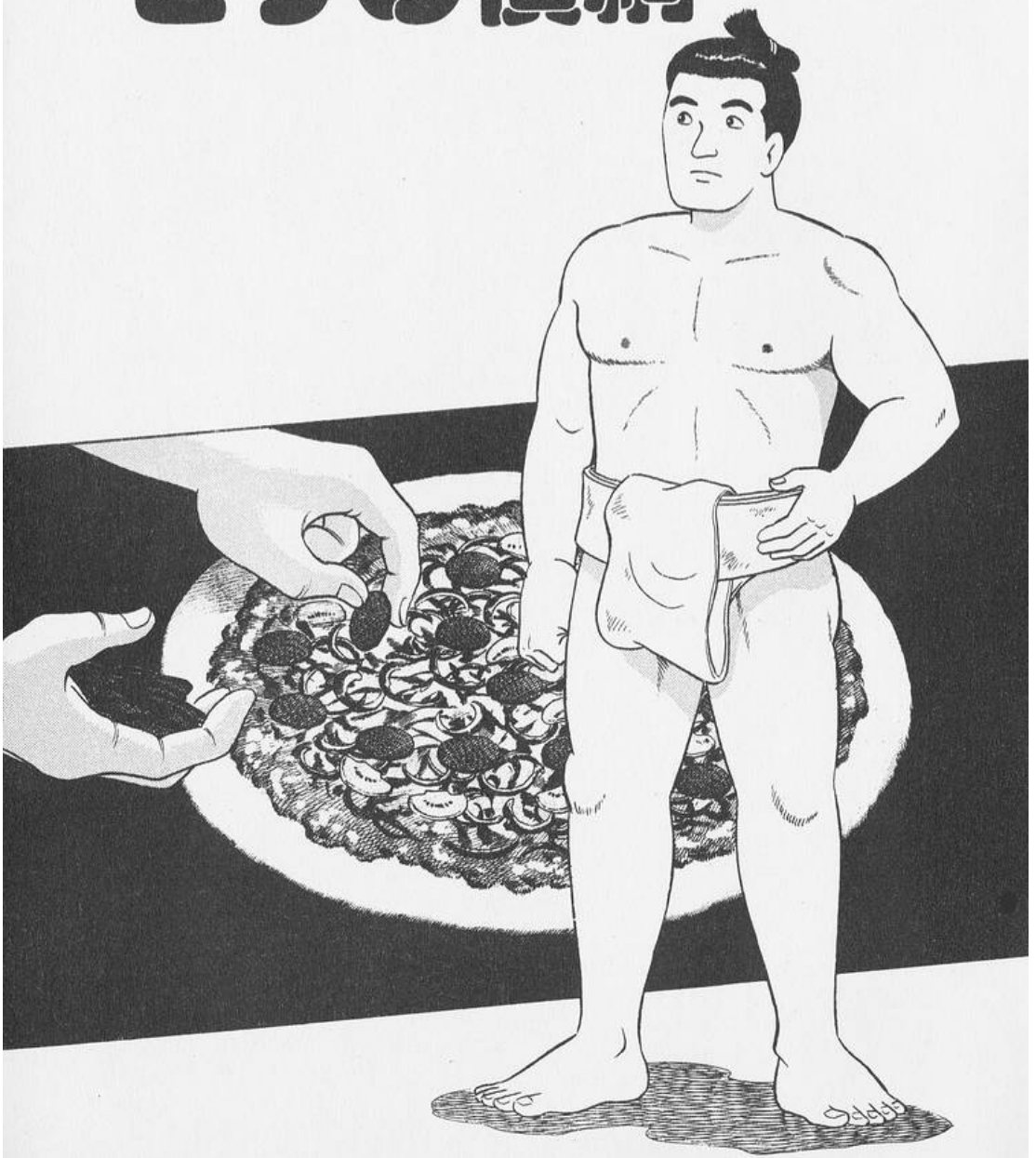
パチパチパチ
わはは
パチパチパチ


ガミガミ
YOU WROTE THIS RIDICULOUS MANUSCRIPT, DIDN'T YOU?!
YAMAOKA—!

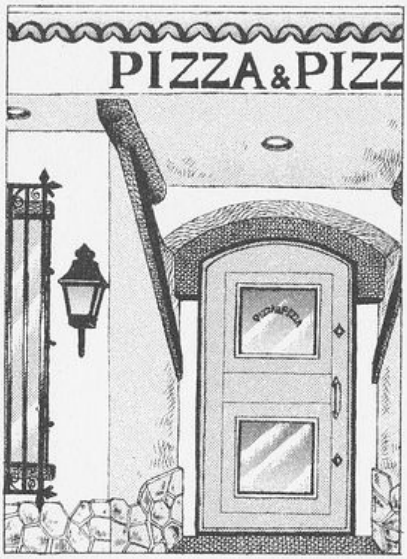
22


YOU BASTARD!?
OH, IT'S CHIEF MEGOCHI.
SLIPPERY AND STICKY, AND IT CLINGS ANNOYINGLY...
WHAT?

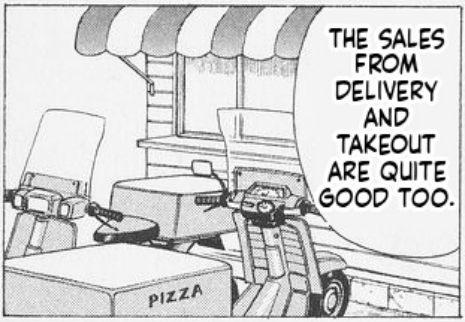
第5話
ピザの横綱



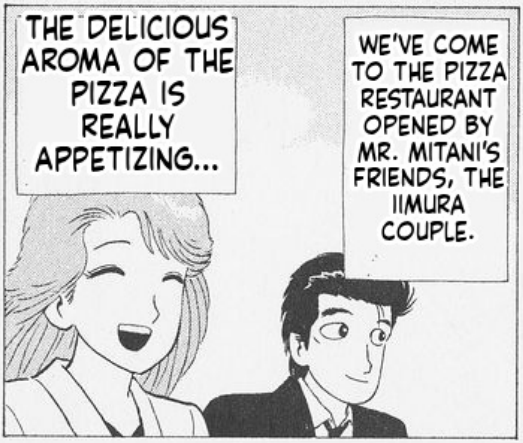
IT SEEMS TO BE DOING QUITE WELL.


PIZZA&PIZZ

I'M GIVING YOU A SPECIAL DISCOUNT, THE SAME 20% OFF AS THE STAFF DISCOUNT.
PLEASE ENJOY AS MUCH AS YOU LIKE.


THE SALES FROM DELIVERY AND TAKEOUT ARE QUITE GOOD TOO.
PIZZA

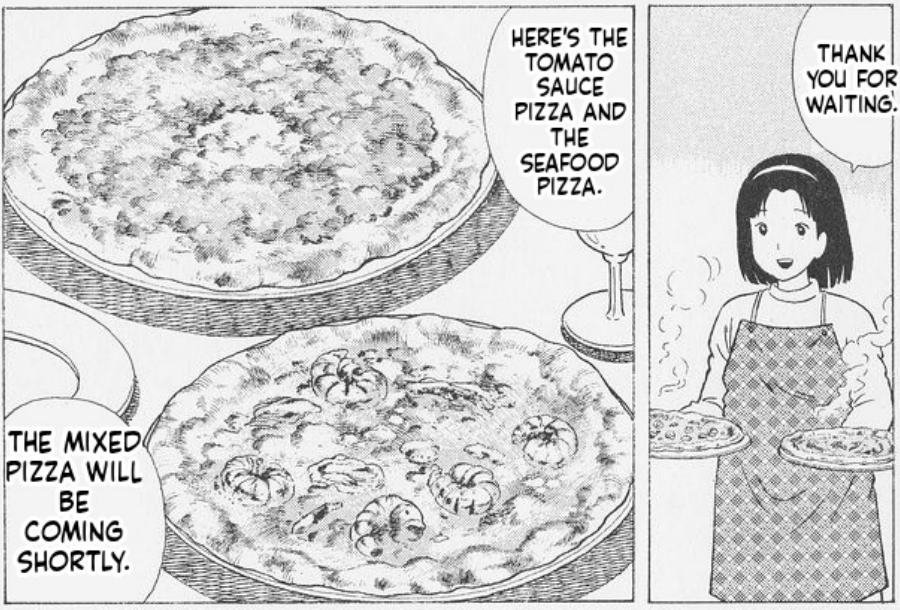
2

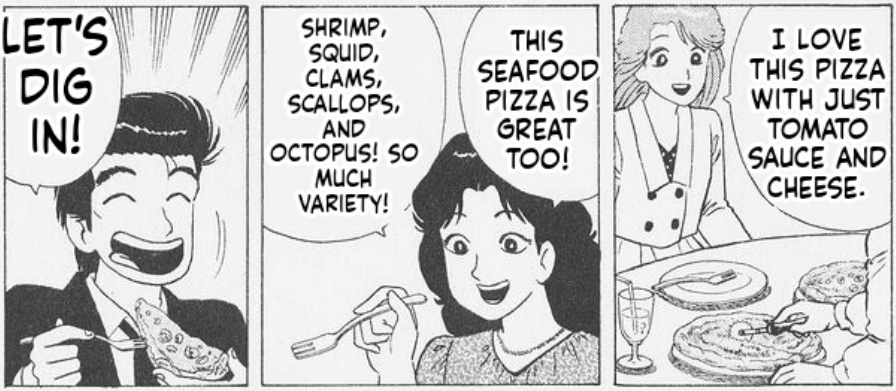

THE DELICIOUS AROMA OF THE PIZZA IS REALLY APPETIZING...
WE'VE COME TO THE PIZZA RESTAURANT OPENED BY MR. MITANI'S FRIENDS, THE IIMURA COUPLE.

YOU GAVE ME A BAG OF SENBEI FOR FREE THE OTHER DAY, RIGHT?

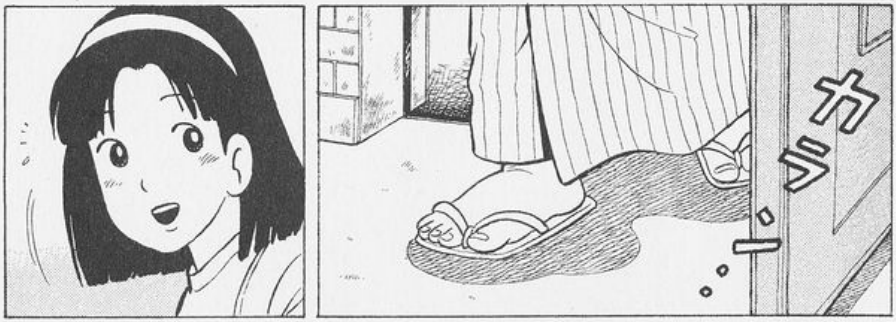
THE PRICE PER UNIT IS DIFFERENT BETWEEN SENBEI AND PIZZA.

DELICIOUS!


HERE'S THE TOMATO SAUCE PIZZA AND THE SEAFOOD PIZZA.
THE MIXED PIZZA WILL BE COMING SHORTLY.
THANK YOU FOR WAITING.

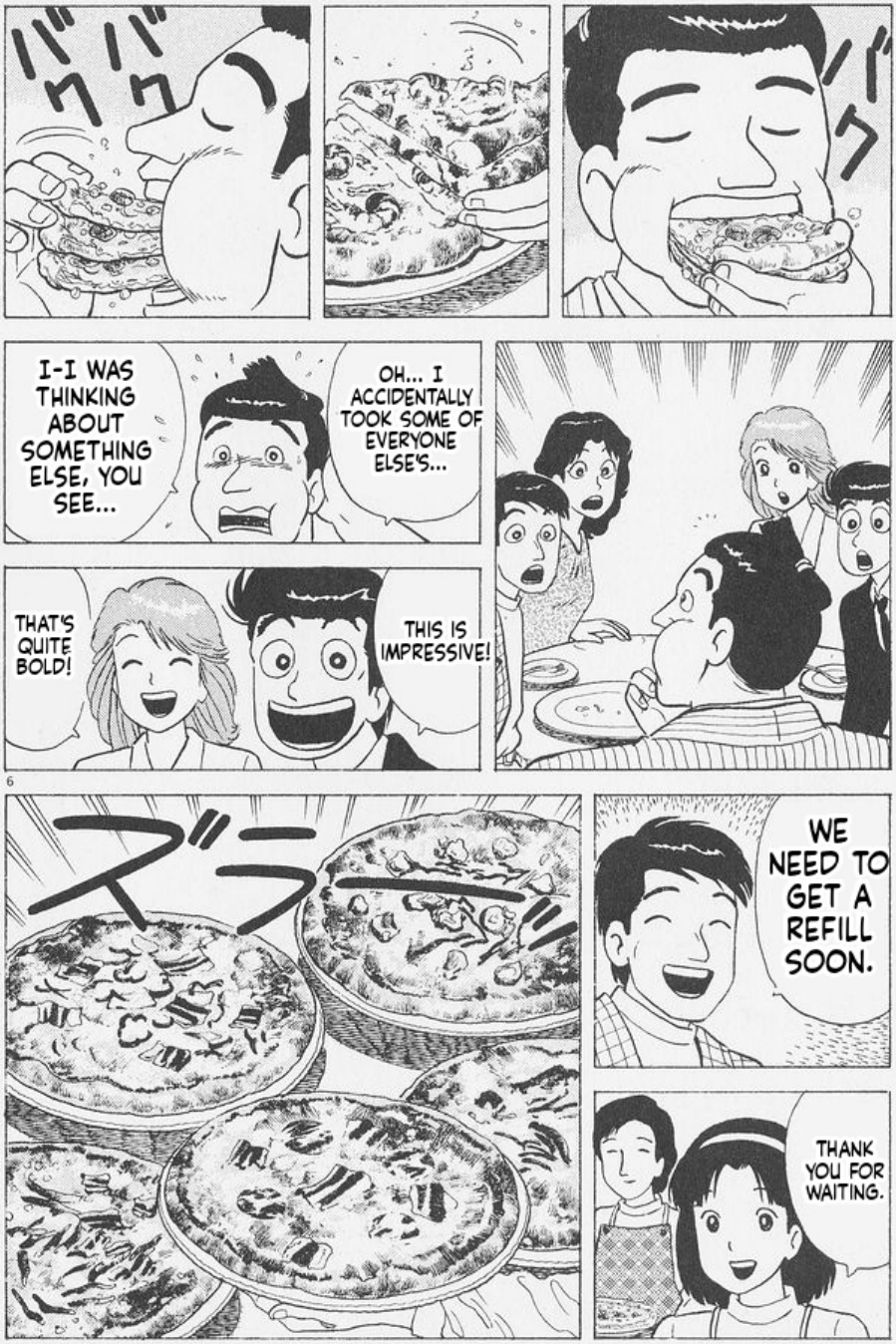

LET'S DIG IN!
SHRIMP, SQUID, CLAMS, SCALLOPS, AND OCTOPUS! SO MUCH VARIETY!
THIS SEAFOOD PIZZA IS GREAT TOO!
I LOVE THIS PIZZA WITH JUST TOMATO SAUCE AND CHEESE.

3


カラン

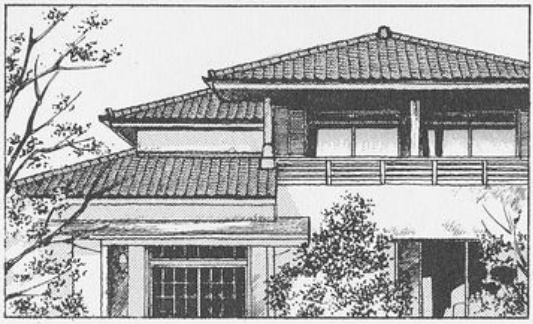
COME ON, TOSHIKO-CHAN, HURRY UP AND GO HELP.
OH, LOOK WHO'S BACK! HE'S BEEN IN EVERY DAY THIS MONTH!
Y-YES, OF COURSE!
YEAH, EVERYONE LOVES PIZZA NOW!
THE TIMES HAVE CHANGED, HAVEN'T THEY?
WHO WOULD HAVE THOUGHT A SUMO WRESTLER WOULD COME TO EAT PIZZA?
HEY? ISN'T THAT KAGAMIYOU FROM SHIMOTAKABE?
I SEE.
OH, I SEE, THAT'S HOW IT IS.
YOU ARE SO CLUELESS!
HUH? WHAT DO YOU MEAN?
PIZZA

YES, THANK YOU!
KAGA-MIYOU!
HEY, WHY DON'T YOU JOIN US!
IT'S A SECRET FROM THE BOSS, THOUGH...
THAT'S RIGHT.
A SECRET?
SO, I HEAR YOU REALLY LIKE PIZZA?
WOW, WHAT AN HONOR TO BE WITH A GREAT RIKISHI!
5
WELL THEN, NO HOLDING BACK...
PLEASE, HELP YOURSELF; THERE'S PLENTY MORE COMING.
AH, THANK YOU FOR THE MEAL.


バクバク
I-I WAS THINKING ABOUT SOMETHING ELSE, YOU SEE...
OH... I ACCIDENTALLY TOOK SOME OF EVERYONE ELSE'S...
THAT'S QUITE BOLD!
THIS IS IMPRESSIVE!
6
ズラー
WE NEED TO GET A REFILL SOON.
THANK YOU FOR WAITING.

DELICIOUS!

I BROUGHT SOME FOR THE SUMO WRESTLER TOO.
OH, UM, EXCUSE ME.
YEAH! I WOULDN'T ASK FOR THIS MUCH!
WOW!
ALL OF THIS FOR JUST ONE PERSON?!
THANK YOU...
PLEASE TAKE YOUR TIME.
I HAVE A FAVOR TO ASK.
HA... UM...
WHAT'S WRONG? YOU'RE SIGHING LIKE THAT.



両国駅

I'D BE HAPPY IF HE BECAME A SUMO WRESTLER...

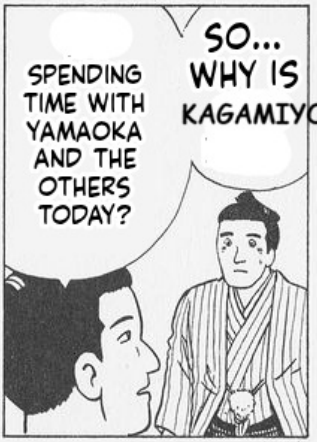
OH, HOW CUTE, A BABY YOKOZUNA!
A BOY, HUH? ARE YOU GOING TO NAME HIM YOUNG KICHIBA THE SECOND?

THAT'S REALLY UP TO HIM.

WHAT'S GOING ON? SPEAK CLEARLY.

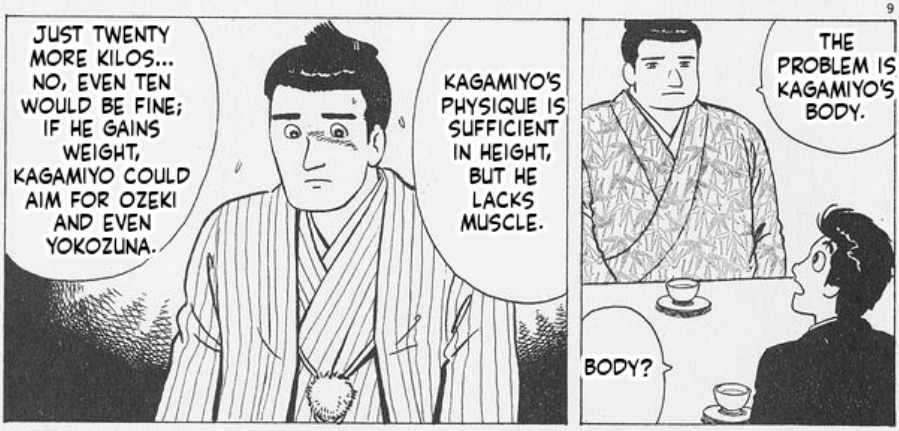
I'LL EXPLAIN IT IN HIS PLACE.

Y-YES... UM...
WELL, ACTUALLY, UM...


SO... WHY IS KAGAMIYOU SPENDING TIME WITH YAMAOKA AND THE OTHERS TODAY?

WELL!
WOW! THE FAMOUSLY STIFF KAGAMIYO, WITH A WOMAN!
HE BECAME FRIENDS WITH THE OWNER'S SISTER, TOSHIKO IIMURA,
KAGAMIYO OFTEN USED TO EAT AT A PIZZA RESTAURANT RUN BY AN ACQUAINTANCE OF OURS...
BUT THE PROBLEM LIES WITH COACH SHIMATAKA, OR SO KAGAMIYO SAYS.
IN THE END, HE EVEN CONSIDERED MARRIAGE...
I DON'T THINK COACH SHIMATAKA IS SUCH A DIFFICULT PERSON...
WHY IS THAT?
INDEED, THIS ISN'T EASY...
COACH, HUH...
ギクリ

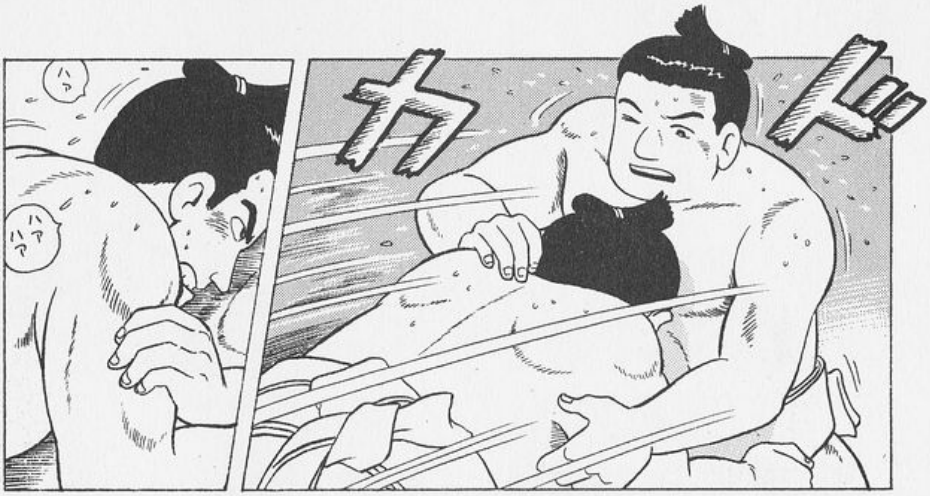
9

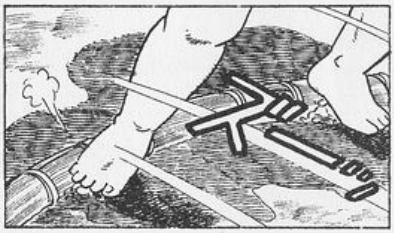

JUST TWENTY MORE KILOS... NO, EVEN TEN WOULD BE FINE; IF HE GAINS WEIGHT, KAGAMIYO COULD AIM FOR OZEKI AND EVEN YOKOZUNA.
KAGAMIYO'S PHYSIQUE IS SUFFICIENT IN HEIGHT, BUT HE LACKS MUSCLE.
THE PROBLEM IS KAGAMIYO'S BODY.
BODY?

REALLY? WHY IS THAT A PROBLEM?
THE PROBLEM IS SHE WORKS AT A PIZZA RESTAURANT.
BUT HOW DOES THAT RELATE TO TOSHIKO?
RECENTLY, YOUNG PEOPLE HAVE BEGUN TO PREFER WESTERN FOOD...
BECAUSE PIZZA IS WESTERN FOOD.
CORRECTLY, YOU SHOULD BE ABLE TO GROW YOUR BODY EVEN WITH WESTERN FOOD.
ISN'T THAT STRANGE? IF IT'S NUTRITIONALLY CALCULATED
I AGREE WITH WHAT KURITA-SAN SAID.
IN THE WORLD OF SUMO, IF YOU WANT TO GET BIG, IT'S SAID YOU SHOULD EAT 'CHANKO.' WESTERN FOOD JUST WON'T DO...
AS A REACTION, THEY START TO LOSE APPRECIATION FOR TRADITIONAL 'CHANKO.'
WELL...
IN OTHER WORDS, IF THERE'S ROOM IN YOUR STOMACH FOR WESTERN FOOD, YOU SHOULD BE EATING 'CHANKO.'
HOWEVER, OUR MASTER HAS A NEAR-RELIGIOUS BELIEF IN 'CHANKO' AND IS AN ABSOLUTE 'CHANKO' ADVOCATE.

10

SO, IF HE LIKES THIS GIRL, IT MUST BE SERIOUS...
EVERYONE KNOWS THAT KAGAMIYO IS A SERIOUS PERSON...
THEN THE BOSS PROBABLY WON'T TRY TO MAKE A GOOD IMPRESSION ON TOSHIKO-SAN...
I SEE...
.....
PLEASE DO SOMETHING ABOUT IT.
11
I WANT TO LEND A HAND, BUT...
WELL, HE'S MY JUNIOR...
ズーン...
ドーン
鳥吉部屋


カ
ド
ハア
ハア


ズー

HOLD YOUR GROUND!
ズズズ

WHAT THE HELL IS THAT!
DAMN IT!

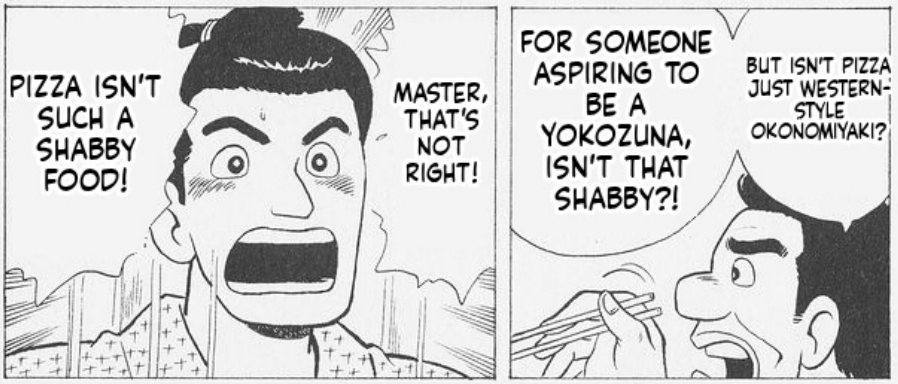
ド

DELICIOUS!

EVEN THOUGH YOU PUSHED THE YOKOZUNA, YOU'LL NEVER MAKE IT PAST KOMUSUBI AT THIS RATE
IF ONLY YOU HAD TEN MORE KILOGRAMS OF WEIGHT.
I DON'T CARE IF MY STOMACH BURSTS. I'LL EAT 'CHANKO' WITH THE SPIRIT TO DIE.
THAT'S WHAT BUILDS A STURDY SUMO WRESTLER'S BODY.
Y- YES...
13
MASTER, ABOUT TONIGHT'S TOUR SEND-OFF PARTY...
HM? HAS THE VENUE BEEN DECIDED?
YES.
WE'RE GOING TO HOLD IT AT THE PIZZA RESTAURANT.

THE YOKOZUNA'S SPECIALTY IS THE RAGING PUSH, RIGHT?
YOKOZUNA, IF YOU FALTER HERE, WHAT WILL HAPPEN TO KAGAMIYO?
HMPH!
WHAT? PIZZA?
HOW BORING! THAT STUFF! WESTERN FOOD ISN'T SUITED FOR SUMO WRESTLERS!
SOMETIMES YOU HAVE TO RECOGNIZE IT AS ENTERTAINMENT...
EVEN IF IT SEEMS LIKE A SILLY FOOD FROM THE MASTER'S PERSPECTIVE,
HMM... ENTERTAINMENT, HUH...
BEFORE THE MAIN EVENT, WE HAVE TO LET SOME AIR OUT HERE.
MASTER, OUR YOUNG ONES REALLY PRACTICED HARD.
SPIRITUAL FATIGUE SETS IN, AND MORALE ACTUALLY DECREASES.

14

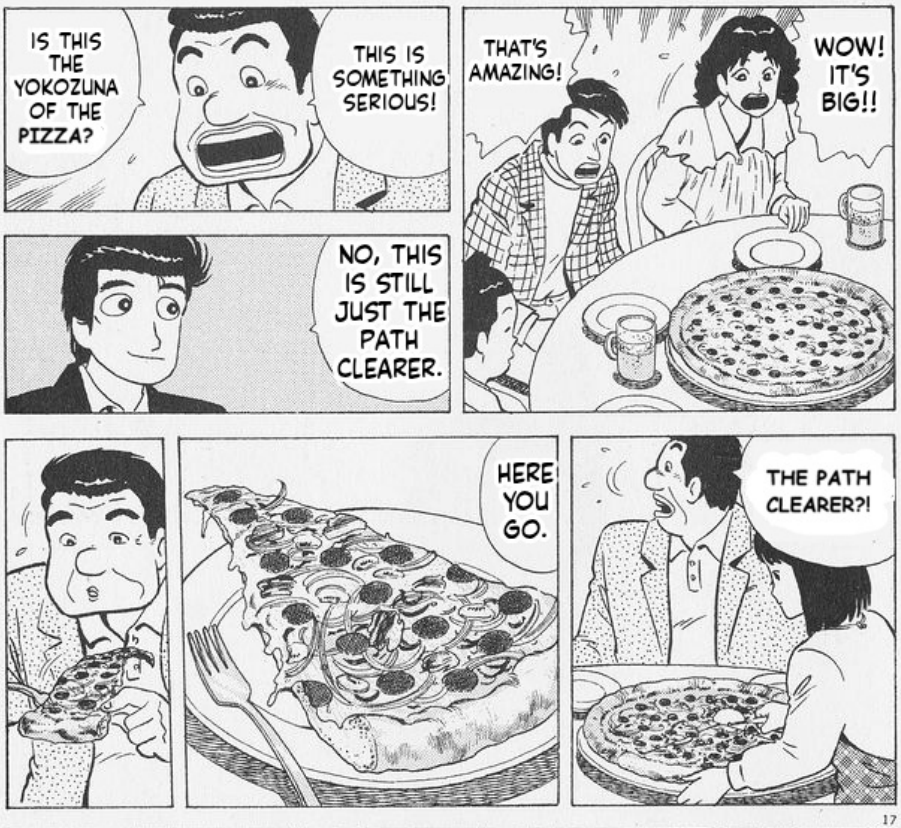

PIZZA ISN'T SUCH A SHABBY FOOD!
MASTER, THAT'S NOT RIGHT!
FOR SOMEONE ASPIRING TO BE A YOKOZUNA, ISN'T THAT SHABBY?!
BUT ISN'T PIZZA JUST WESTERN-STYLE OKONOMIYAKI?

THERE'S SUCH A THING AS A PIZZA CHAMPION.
UH... NO, UM...
OH, YOU SEEM TO KNOW A LOT ABOUT IT, HUH?
MASTER, THERE ARE VARIOUS TYPES OF PIZZA, YOU KNOW.
HUH, THE PIZZA CHAMPION, HUH...
I THINK IT WOULD BE NICE FOR A SUMO WRESTLER BEFORE THEIR RISE TO TRY THE PIZZA CHAMPION.
?
?
THE PIZZA CHAMPION, YOU SAY?
15
ALRIGHT, LET'S GO WITH THAT PIZZA CHAMPION FOR TONIGHT'S FAREWELL PARTY.

ガヤガヤ
PIZZA&PIZ
THANK YOU FOR WAITING.
YOUNGER PEOPLE, I WONDER IF THEY LIKE THIS KIND OF ATMOSPHERE.
カンパァイ!
HMM...

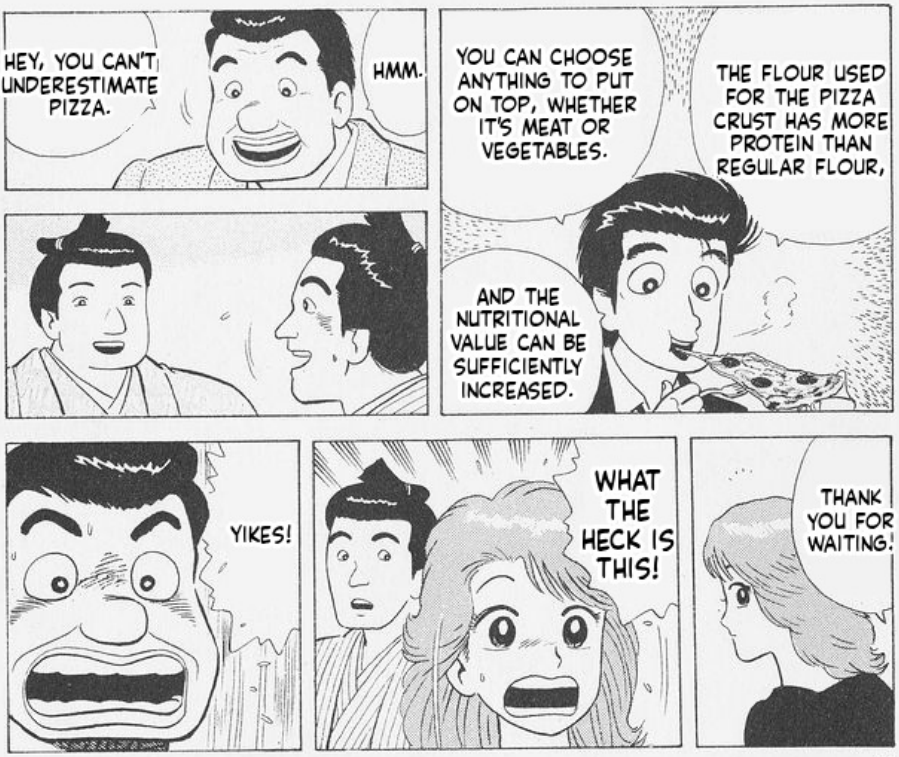
16

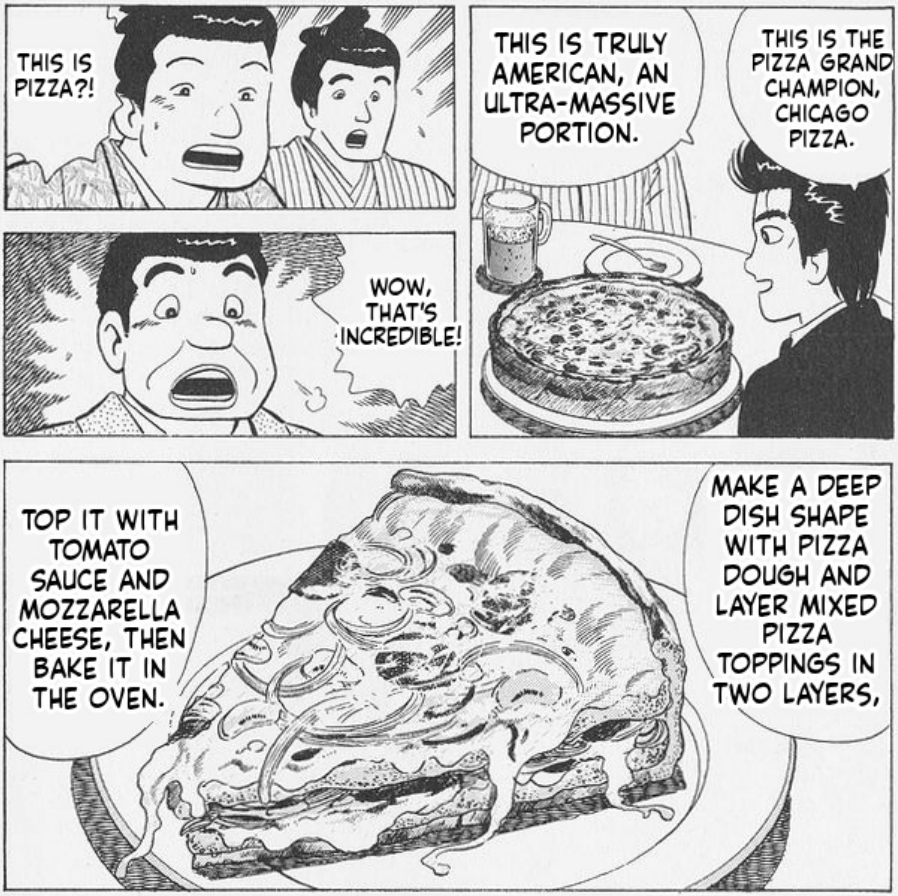
DELICIOUS!


IS THIS THE YOKOZUNA OF THE PIZZA?
THIS IS SOMETHING SERIOUS!
NO, THIS IS STILL JUST THE PATH CLEARER.
THAT'S AMAZING!
WOW! IT'S BIG!!
HERE YOU GO.
THE PATH CLEARER?!
17
AH, THIS IS BAD!!
WHOA, HOT!!

PLEASE TAKE IT TO THE CLEANERS SOON.
I WIPED IT AS BEST AS I COULD, BUT...
I GOT TOMATO SAUCE ON IT...
ARE YOU OKAY?
AH... I'M REALLY SORRY.
NOT AT ALL. I'M SORRY FOR NOT BEING A BETTER SERVER!!!
THANK YOU, IT'S JUST THAT I MESSED UP...
18
THE STAND IS STURDY, AND WHAT'S ON TOP IS QUITE LUXURIOUS.
WELL, THAT'S QUITE DELICIOUS.
THAT'S RARE THESE DAYS...
WOW... WHAT A KIND YOUNG LADY.
OH, I'M SO SORRY.
PLEASE, GO AHEAD.

DELICIOUS!


HEY, YOU CAN'T UNDERESTIMATE PIZZA.
HMM.
YOU CAN CHOOSE ANYTHING TO PUT ON TOP, WHETHER IT'S MEAT OR VEGETABLES.
THE FLOUR USED FOR THE PIZZA CRUST HAS MORE PROTEIN THAN REGULAR FLOUR,
AND THE NUTRITIONAL VALUE CAN BE SUFFICIENTLY INCREASED.
YIKES!
WHAT THE HECK IS THIS!
THANK YOU FOR WAITING!


THIS IS PIZZA?!
WOW, THAT'S INCREDIBLE!
THIS IS TRULY AMERICAN, AN ULTRA-MASSIVE PORTION.
THIS IS THE PIZZA GRAND CHAMPION, CHICAGO PIZZA.
TOP IT WITH TOMATO SAUCE AND MOZZARELLA CHEESE, THEN BAKE IT IN THE OVEN.
MAKE A DEEP DISH SHAPE WITH PIZZA DOUGH AND LAYER MIXED PIZZA TOPPINGS IN TWO LAYERS,

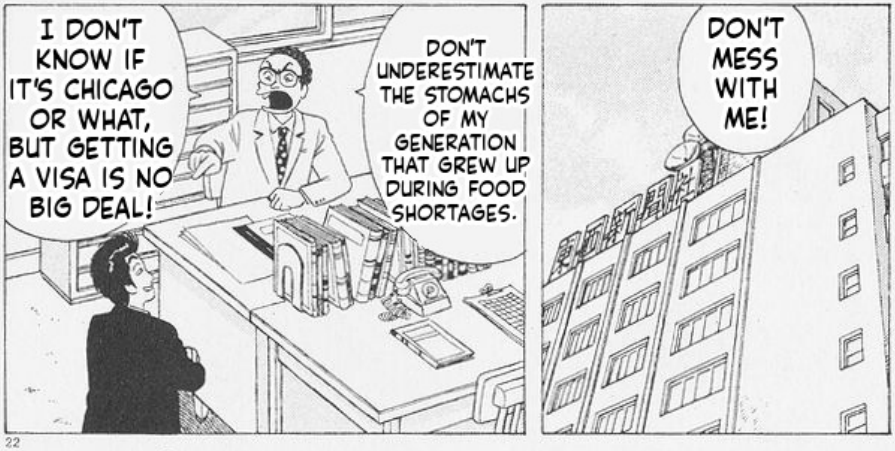
20

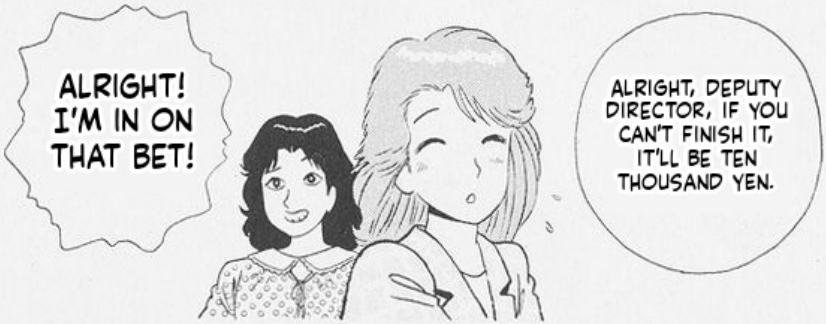
IF IT'S FOR A SUMO WRESTLER TO GAIN WEIGHT, THEN TO SOME EXTENT, IT'S FINE, AS LONG
AS THEY MONITOR THEIR CHOLESTEROL AND BLOOD SUGAR WHILE EATING.
NORMAL PEOPLE WOULD HAVE A HARD TIME IF THEY ATE SOMETHING LIKE THIS TOO MUCH,
IT TAKES SEVERAL TIMES LONGER, BUT WELL, THIS AMOUNT IS SOMETHING YOU CAN'T GET ANYWHERE ELSE.

DELICIOUS!

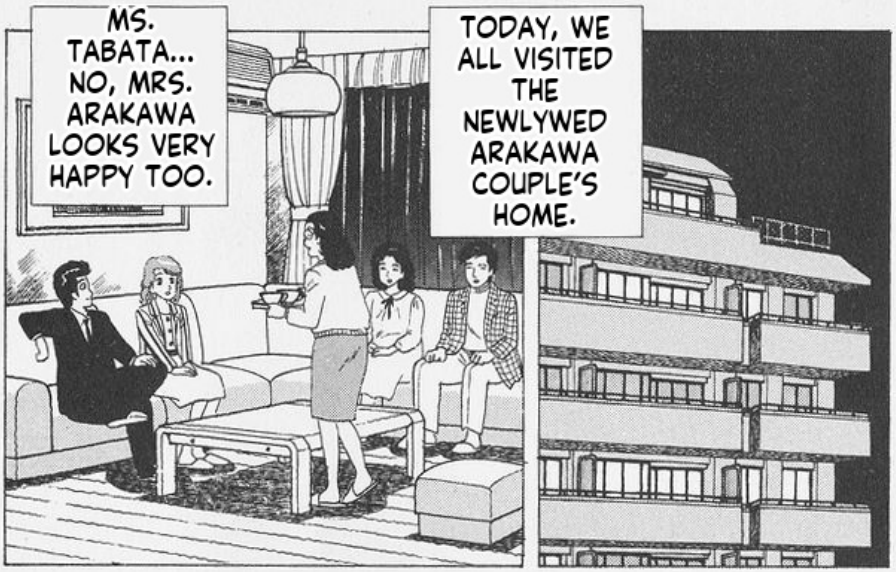
THANK YOU, TOSHIKO.
IT TRULY IS A YOKOZUNA.
YES! I LOVE THIS BOLDNESS!
ガブ
ボロ
UH, WELL...
WHAT? DO YOU KNOW THIS YOUNG LADY?
PLEASE, I BEG YOU, LET THESE TWO...
MASTER,
EVERY DAY, EAT THIS YOKOZUNA PIZZA!
LISTEN! TO MAKE SURE WE DON'T LOSE THIS YOUNG LADY, COME TO THIS SHOP EVERY DAY!
IF THAT'S THE CASE, I'LL GAIN WEIGHT AND KILL TWO BIRDS WITH ONE STONE! SOUNDS GOOD!?
I CAN'T BELIEVE SUCH A WONDERFUL YOUNG LADY IS KEPT A SECRET FROM ME...
KAGAMIYO, YOU ARE TRULY OUTRAGEOUS.
EH?!

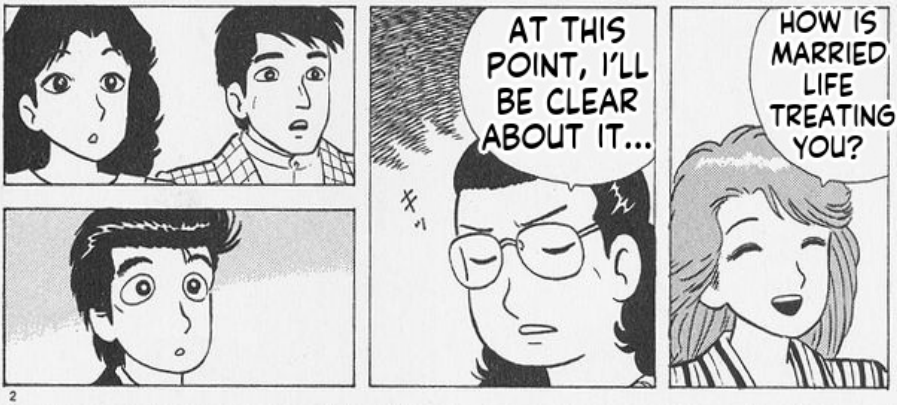
THANK YOU VERY MUCH!
BOSS!


I DON'T KNOW IF IT'S CHICAGO OR WHAT, BUT GETTING A VISA IS NO BIG DEAL!
DON'T UNDERESTIMATE THE STOMACHS OF MY GENERATION THAT GREW UP DURING FOOD SHORTAGES.
DON'T MESS WITH ME!

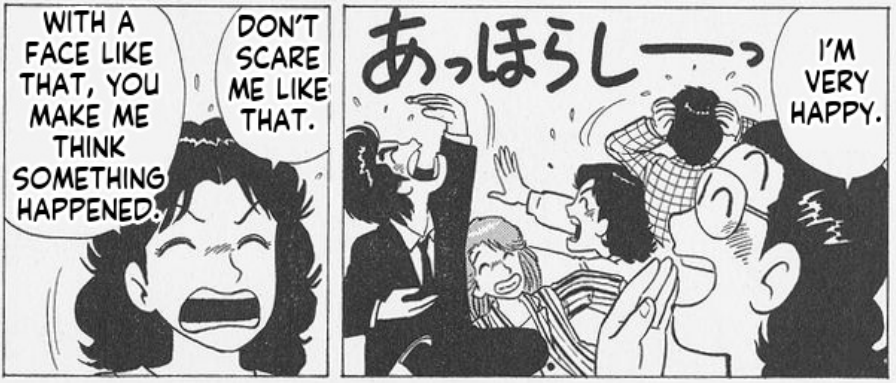

ALRIGHT! I'M IN ON THAT BET!
ALRIGHT, DEPUTY DIRECTOR, IF YOU CAN'T FINISH IT, IT'LL BE TEN THOUSAND YEN.

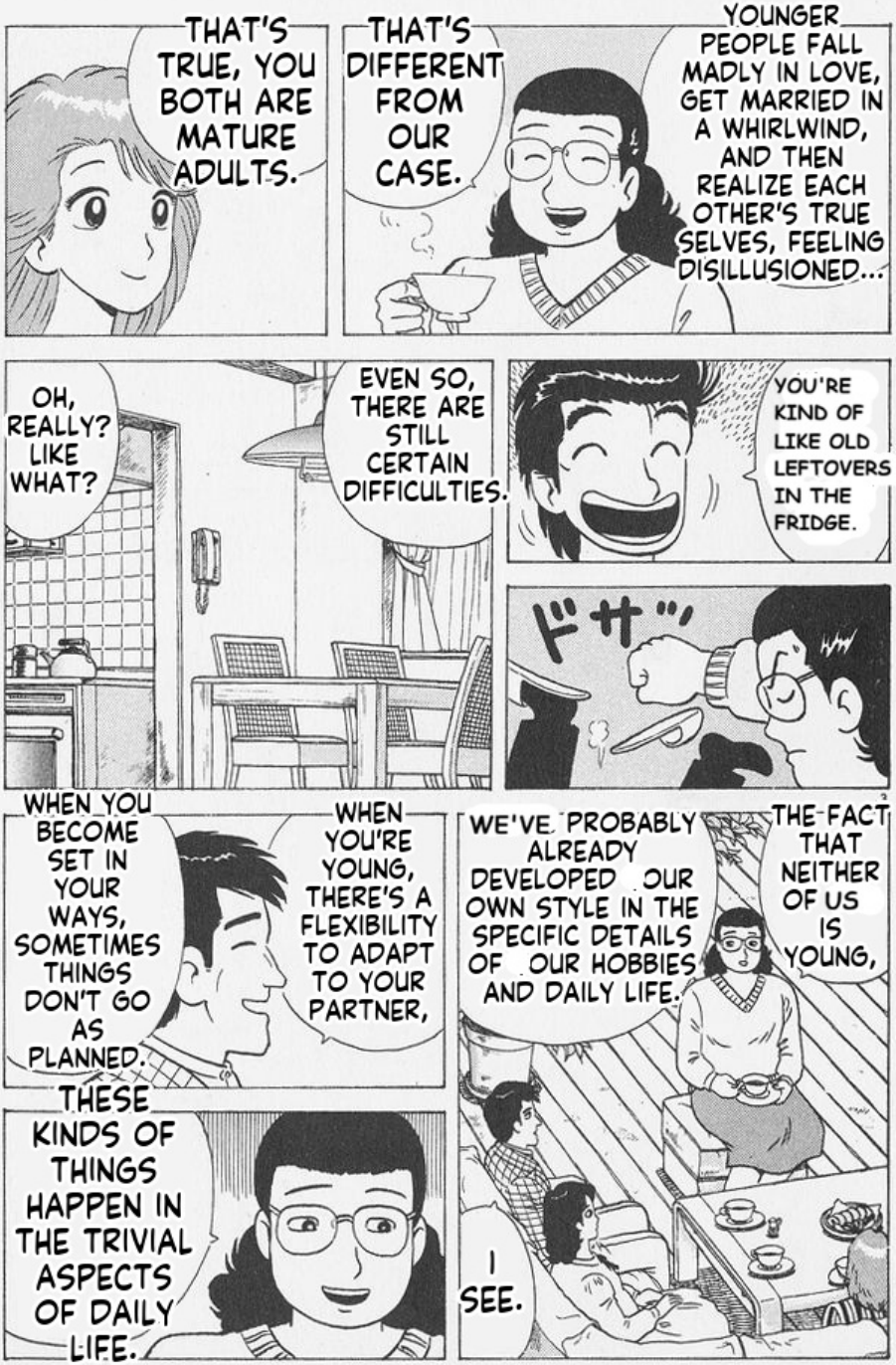
第6話
素直な味


MS. TABATA... NO, MRS. ARAKAWA LOOKS VERY HAPPY TOO.
TODAY, WE ALL VISITED THE NEWLYWED ARAKAWA COUPLE'S HOME.


AT THIS POINT, I'LL BE CLEAR ABOUT IT...
HOW IS MARRIED LIFE TREATING YOU?

2

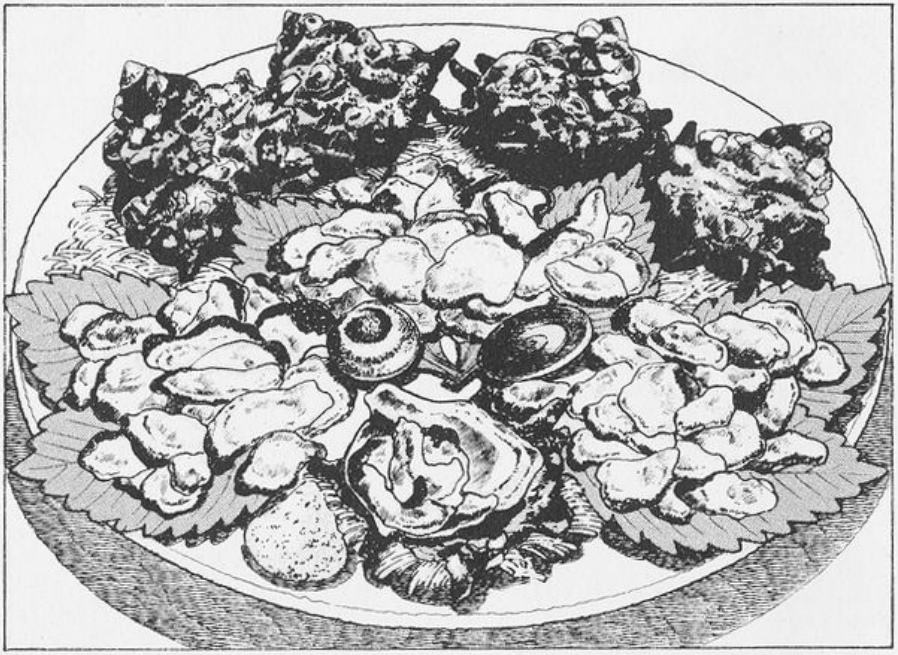

WITH A FACE LIKE THAT, YOU MAKE ME THINK SOMETHING HAPPENED.
DON'T SCARE ME LIKE THAT.
あっほらしーっ
I'M VERY HAPPY.


THAT'S TRUE, YOU BOTH ARE MATURE ADULTS.
THAT'S DIFFERENT FROM OUR CASE.
YOUNGER PEOPLE FALL MADLY IN LOVE, GET MARRIED IN A WHIRLWIND, AND THEN REALIZE EACH OTHER'S TRUE SELVES, FEELING DISILLUSIONED...
OH, REALLY? LIKE WHAT?
EVEN SO, THERE ARE STILL CERTAIN DIFFICULTIES.
YOU'RE KIND OF LIKE OLD LEFTOVERS IN THE FRIDGE.
ドサッ
WHEN YOU BECOME SET IN YOUR WAYS, SOMETIMES THINGS DON'T GO AS PLANNED.
WHEN YOU'RE YOUNG, THERE'S A FLEXIBILITY TO ADAPT TO YOUR PARTNER,
THESE KINDS OF THINGS HAPPEN IN THE TRIVIAL ASPECTS OF DAILY LIFE.
WE'VE PROBABLY ALREADY DEVELOPED OUR OWN STYLE IN THE SPECIFIC DETAILS OF OUR HOBBIES AND DAILY LIFE.
THE FACT THAT NEITHER OF US IS YOUNG,
I SEE.

WELCOME BACK.
I'M HOME.
ガチャ
THE BATH IS READY, SO PLEASE GO IN.
YOU MUST BE TIRED.
I'LL LET YOU DRINK SOME BEER, SO YOU WON'T COMPLAIN.
IT'S FINE, IT'S FINE.
BUT EVERYONE HAS BEEN WAITING...
THAT'S THE MARK OF A GOOD WIFE.
OH MY, THE HOST COMES BEFORE THE GUESTS.
4
I'M GOING TO WASH OFF THE DUST.
WELL THEN, I'LL TAKE YOU UP ON THAT.
SORRY FOR INTRUDING.
I'M SORRY, I WAS IN CHIBA FOR A SHOOT, SO I GOT DELAYED.
PLEASE GO AHEAD AND TAKE A BATH.

DELICIOUS!

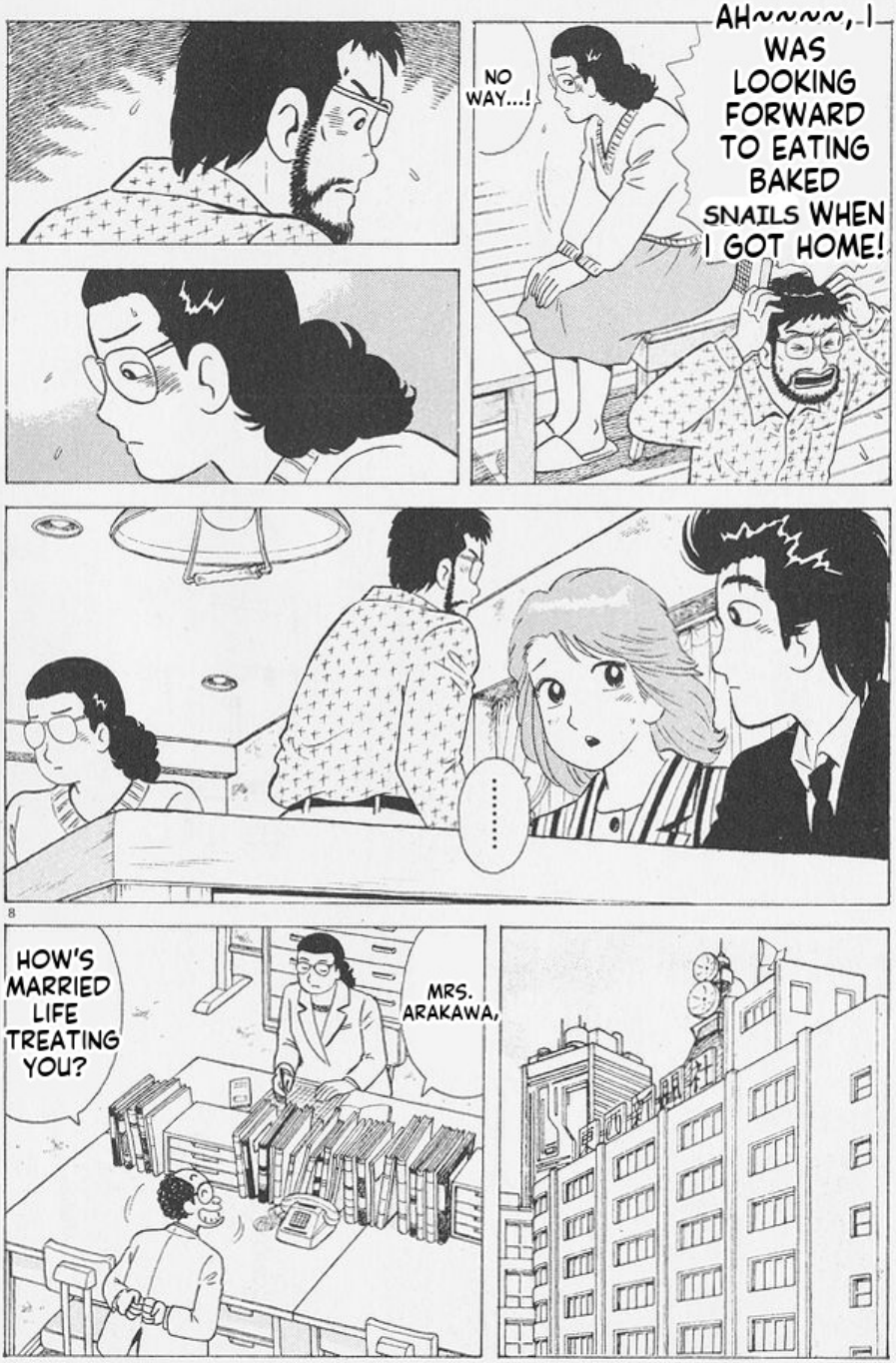
WOW, THAT'S A MAGNIFICENT SHELLFISH.
I GOT THIS FROM A FISH MARKET IN CHIBA.
OKAY, I'LL GET EVERYTHING READY WHILE YOU TAKE A BATH.
IT'S PERFECT FOR DRINKING.
I KNOW HOW MUCH YOU LIKE IT.
5



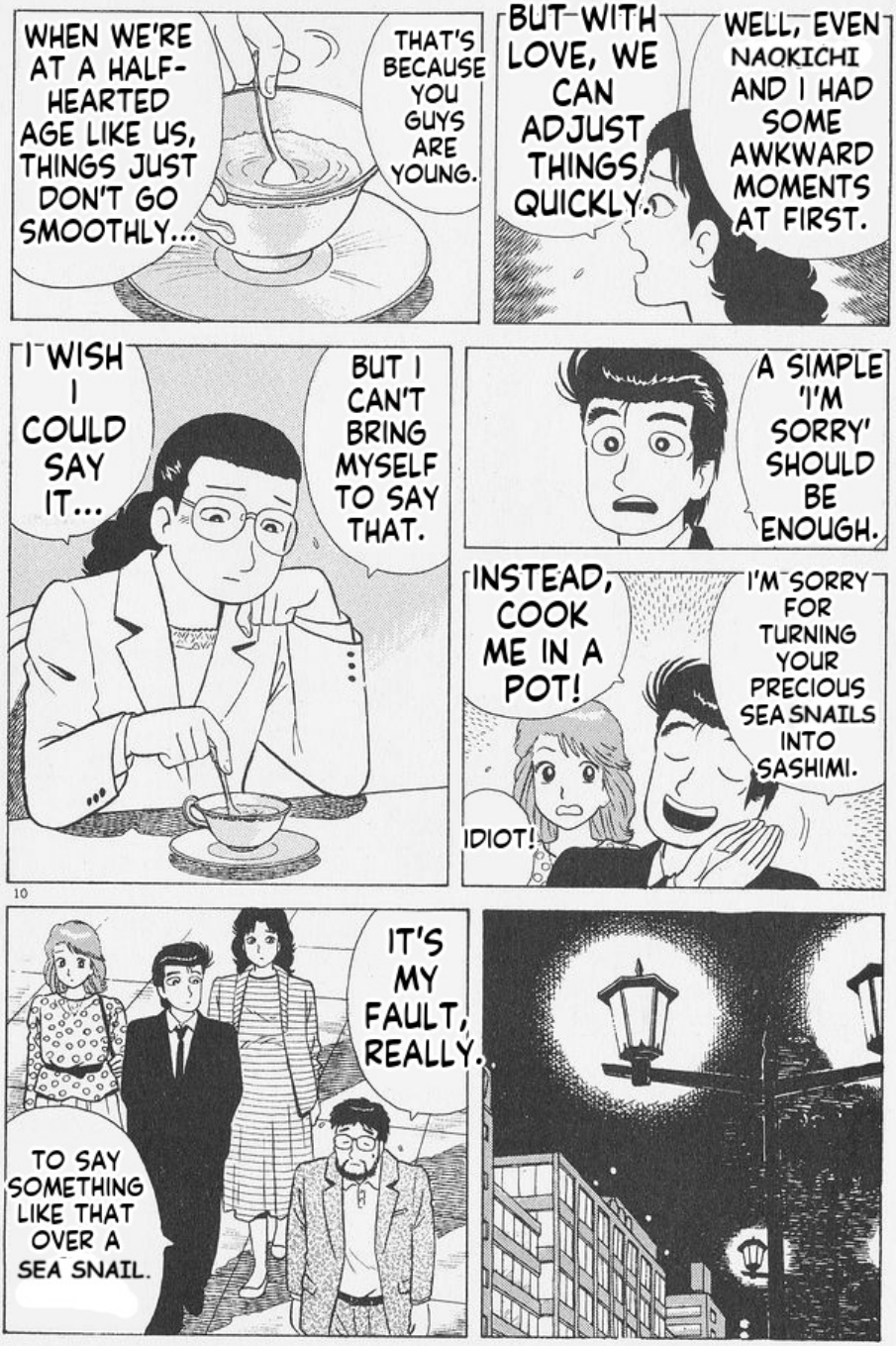
THE CRUNCHY TEXTURE AND THE FRESH SCENT OF THE SEA.
IT'S MY ABSOLUTE FAVORITE!
THIS IS LUXURIOUS!
YAY, SASHIMI OF SHELLFISH!
SHALL WE GO HOME NOW?
THIS IS GETTING RIDICULOUS.
HEHEHE!
WHAT A WONDERFUL HUSBAND.
I CAN'T BELIEVE HE UNDERSTOOD THAT AND BROUGHT HOME THE SHELLFISH.
6
AH!
OH, I'M SORRY FOR KEEPING YOU WAITING...
ガヤ

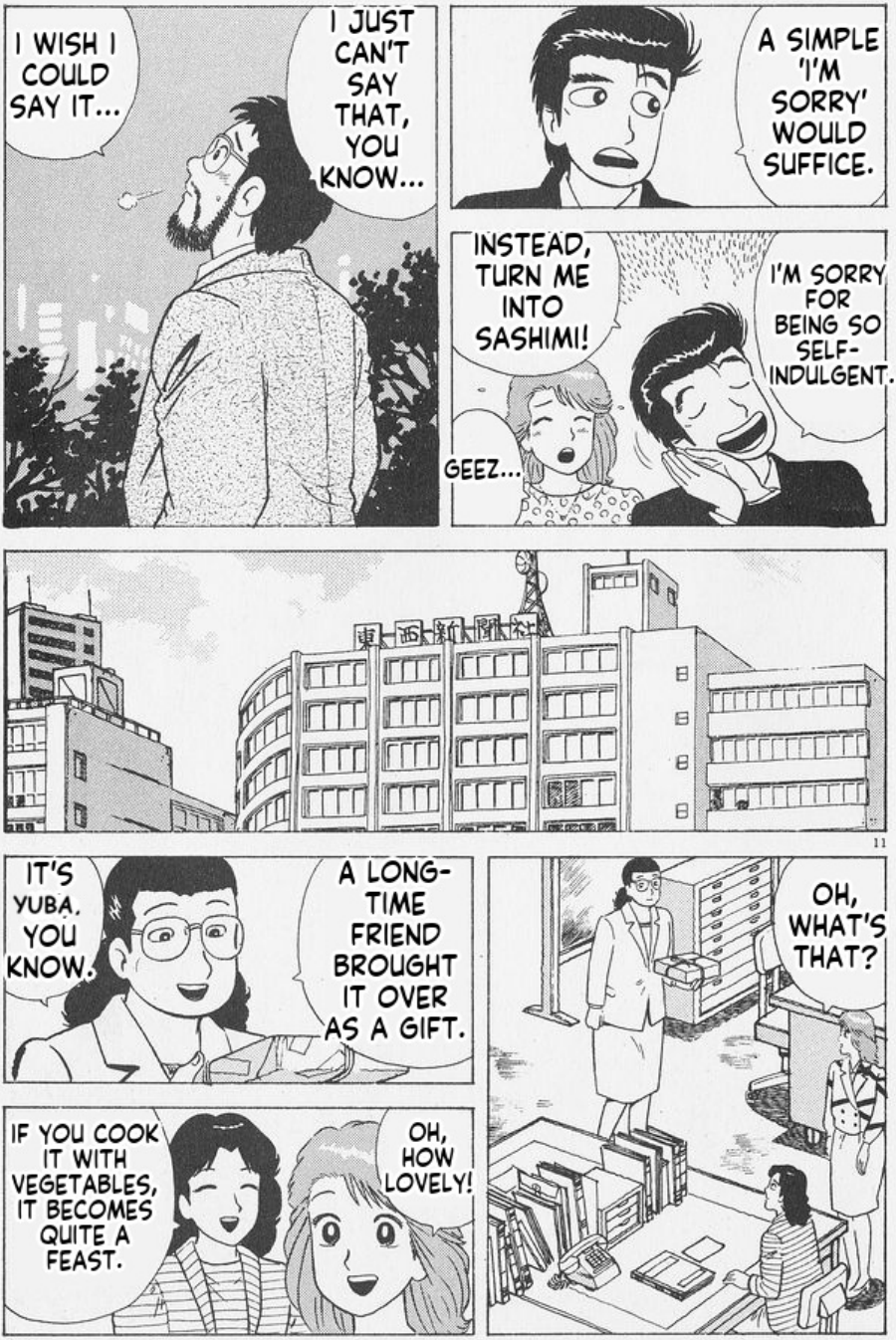
DELICIOUS!

EH?!
I LOVE GRILLED SEA SNAILS!
W-WHY DID YOU TURN THEM INTO SASHIMI?!
I'LL PRY THE LID OPEN A BIT AND DRIZZLE SOME SOY SAUCE IN...
WHEN YOU PUT THE SEA SNAILS ON THE FIRE AND SEE THE JUICES BUBBLING UP AROUND THE LID,
BUT SASHIMI IS TASTIER.
WHAT ARE YOU TALKING ABOUT?!
THERE AREN'T ANY...
WHAT ABOUT THE REMAINING SEA SNAILS?
D-DID YOU TURN THEM ALL INTO SASHIMI?!
ALL THOSE FLAVORS BLEND TOGETHER, AND OH, IT'S JUST SO...
THE SCENT OF THE SEA... THE RICH UMAMI UNIQUE TO THE SHELLFISH... THE SLIGHT BITTERNESS OF THE LIVER... THE SAVORY AROMA OF THE SOY SAUCE...


AH~~~~, I WAS LOOKING FORWARD TO EATING BAKED SNAILS WHEN I GOT HOME!
NO WAY...!
.....
MRS. ARAKAWA,
HOW'S MARRIED LIFE TREATING YOU?

IDIOT.
あら～
BÉSAME MUCHO, IT'S THE BEST! SERIOUSLY!
IT'S ALL ABOUT THE ROSY MOMENTS, RIGHT?
NO, EVERYTHING IS REFLECTED IN THE LITTLE THINGS, LIKE CLAMS.
THAT'S RIGHT, WHY MAKE A BIG DEAL OVER CLAMS?
IT'S RIDICULOUS TO GET THAT SERIOUS OVER SOMETHING LIKE A CLAM...
9
THEN WHY NOT JUST BREAK UP?
BY THE TIME YOU REACH OUR AGE, YOU'VE ALREADY FORMED YOUR OWN IDENTITY, AND IT BECOMES DIFFICULT TO DO THAT...
WHEN YOU'RE YOUNG, YOU CAN FLEXIBLY ADAPT TO OTHERS AND COMPROMISE, BUT
ドサッ


WHEN WE'RE AT A HALF-HEARTED AGE LIKE US, THINGS JUST DON'T GO SMOOTHLY...
THAT'S BECAUSE YOU GUYS ARE YOUNG.
BUT WITH LOVE, WE CAN ADJUST THINGS QUICKLY.
WELL, EVEN NAOKICHI AND I HAD SOME AWKWARD MOMENTS AT FIRST.
I WISH I COULD SAY IT...
BUT I CAN'T BRING MYSELF TO SAY THAT.
A SIMPLE 'I'M SORRY' SHOULD BE ENOUGH.
INSTEAD, COOK ME IN A POT!
I'M SORRY FOR TURNING YOUR PRECIOUS SEA SNAILS INTO SASHIMI.
IDIOT!
10
IT'S MY FAULT, REALLY..
TO SAY SOMETHING LIKE THAT OVER A SEA SNAIL.

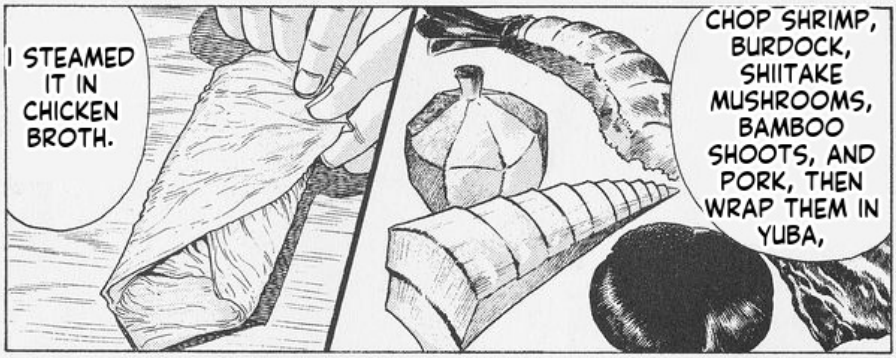

I WISH I COULD SAY IT...
I JUST CAN'T SAY THAT, YOU KNOW...
A SIMPLE 'I'M SORRY' WOULD SUFFICE.
INSTEAD, TURN ME INTO SASHIMI!
I'M SORRY FOR BEING SO SELF-INDULGENT.
GEEZ...
11
IT'S YUBA. YOU KNOW.
A LONG-TIME FRIEND BROUGHT IT OVER AS A GIFT.
OH, WHAT'S THAT?
IF YOU COOK IT WITH VEGETABLES, IT BECOMES QUITE A FEAST.
OH, HOW LOVELY!

AH...
DO YOU REALLY THINK A HOUSEWIFE SHOULD BE DOING SOMETHING SO EXTRAVAGANT?
I WONDER IF I SHOULD TAKE THIS YUBA TO 'OKABOSHI' AND HAVE THEM MAKE SOMETHING.
TODAY, ARAKAWA-SAN IS AWAY ON A SHOOTING TRIP.
OH COME ON!
WHAT ARE YOU SAYING! LET'S JUST GO FOR IT!
I'M STILL NOT PREPARED TO MANAGE THE HOUSEHOLD FINANCES...
THAT'S NOT GOOD...
12
SINCE FUYUMI-SAN STARTED WORKING HERE, THE ATMOSPHERE OF THE SHOP HAS REALLY IMPROVED!
岡星

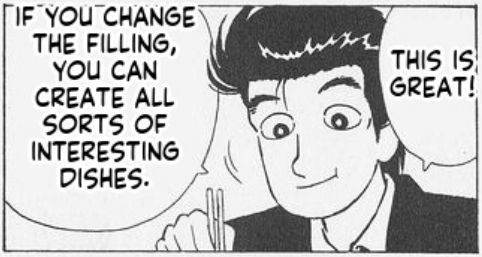
THAT MAKES IT SOUND LIKE THERE'S SOMETHING WRONG WITH MY PERSONALITY, DOESN'T IT?
THE HUMAN ELEMENT IS SIGNIFICANT TOO.
THE SECRET TO A RESTAURANT'S SUCCESS ISN'T JUST THE TASTE OF THE FOOD...
THANK YOU.
YES.
FUYUMI, PLEASE ADD PLENTY OF CHILI POWDER TO YAMAOKA-SAN'S CUP.
THAT'S TRUE, IF A GRUMPY GUY IS STANDING THERE WITH A KNIFE, SOME CUSTOMERS WILL RUN AWAY!
WAIT A DAMN MINUTE!
WE HAVE TO DO SOMETHING ABOUT IT...
SINCE SEISAKU HAS BEEN AWAY, WE HAVEN'T HAD A CHANCE TO TALK ABOUT THINGS...
KINUE-SAN, ARE YOU STILL IN THAT SITUATION WITH ARAKAWA-SAN...?
13
YEAH...

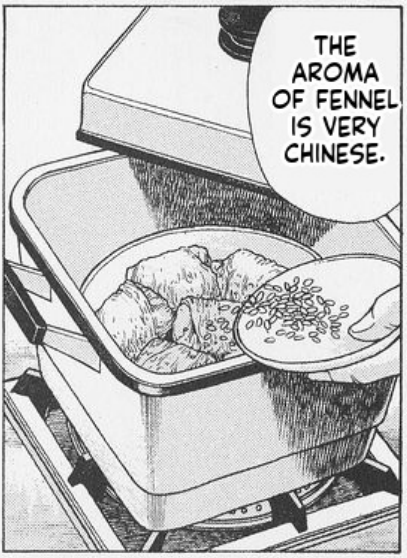
IT'S SEASONED WITH SALT, SO PLEASE ENJOY IT AS IS.
THIS IS FRIED YUBA.
HERE YOU GO.
WOW, THIS CRISPY TEXTURE!
OH...
FRAGRANT AND ELEGANT FLAVOR!
THIS IS PERFECT FOR A DRINK!
14

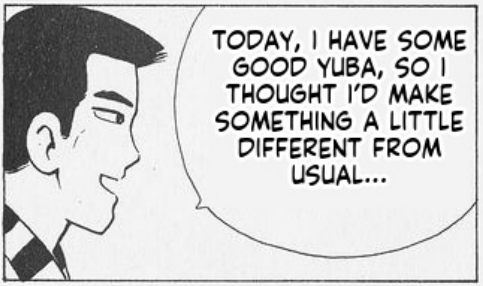
OH, A CHINESE-STYLE FLAVOR!
PLEASE GIVE IT A TRY.
WHAT ABOUT THIS?


I STEAMED IT IN CHICKEN BROTH.
CHOP SHRIMP, BURDOCK, SHIITAKE MUSHROOMS, BAMBOO SHOOTS, AND PORK, THEN WRAP THEM IN YUBA,

15


IF YOU CHANGE THE FILLING, YOU CAN CREATE ALL SORTS OF INTERESTING DISHES.
THIS IS GREAT!


THE AROMA OF FENNEL IS VERY CHINESE.


TODAY, I HAVE SOME GOOD YUBA, SO I THOUGHT I'D MAKE SOMETHING A LITTLE DIFFERENT FROM USUAL...

WESTERN-STYLE...!
OH, IS IT THAT?
HOW WONDERFUL!
I HAVE SOMETHING THAT YAMAOKA-SAN LIKES PREPARED TOO.
HUH? WHEN YOU SAY WHAT I LIKE...
WELL, WHAT IS IT?
I'LL SERVE IT NEXT. IT'LL BE A SURPRISE.
WHAT KIND OF WESTERN-STYLE DISH IS IT?
THAT'S UNFAIR!
WHAT IS IT!
あっ…
THIS IS FOR THE ARAKAWA COUPLE.
HUH?
OKABOSHI-SAN, DON'T SERVE THAT TODAY.

16

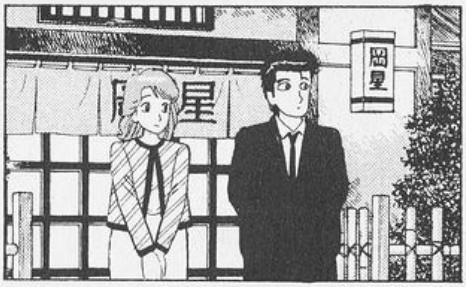
FOR A STUBBORN MIDDLE-AGED COUPLE...
I THOUGHT I'D CREATE A CHANCE FOR YOU TO MAKE UP...

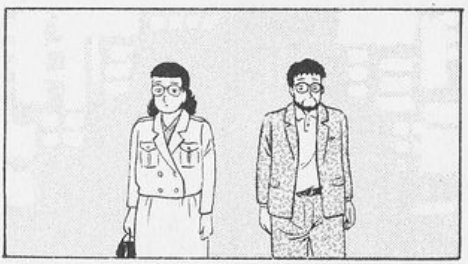
FOR US?

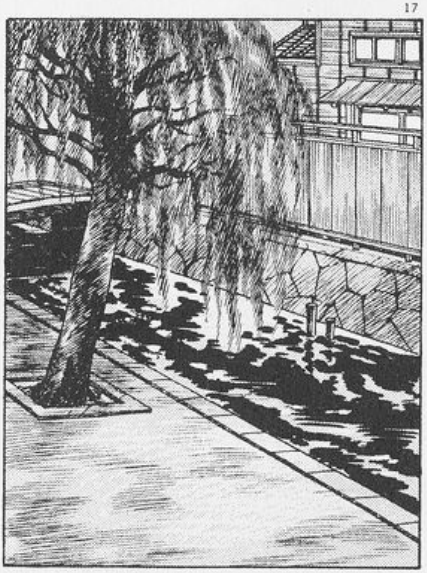
WHAT DOES THAT MEAN?

HUH?

17

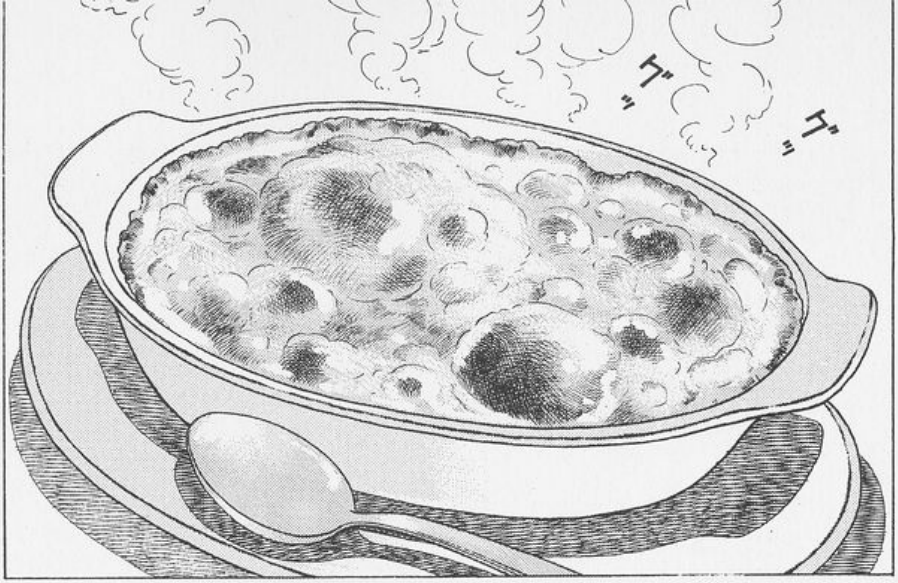

岡星





THE WAY THOSE TWO ARE SO AWKWARD...
OH MY,...
EVEN WITH SOMEONE AS NICE AS ARAKAWA-SAN, IT ENDS UP LIKE THIS.
THAT'S TRUE...
TWO COMPLETE STRANGERS TRYING TO LIVE TOGETHER IS NO EASY TASK.
REALLY, MARRIAGE IS SOMETHING YOU SHOULD AVOID.
I HEAR WE'RE GOING TO HAVE SOMETHING DELICIOUS TODAY...
HEY THERE.
18
カラ
COME ON IN...
...THAT SOUNDS A BIT SHARP, DOESN'T IT...
OH, IS THAT SO?

.....
.....
WAS PULLED BACK FOR MR. ARAKAWA TO EAT.
JUST WHEN WE WERE ABOUT TO HAVE IT THE OTHER DAY, IT
IT SEEMS THAT THE DISH WE'VE BEEN WAITING FOR IS FINALLY GOING TO BE SERVED.
YES,
THE ARAKAWA COUPLE STILL HAS SOME LINGERING FEELINGS.
DID SOMETHING HAPPEN?
19
WHAT ON EARTH COULD IT BE?



THEN THIS TOO...
UM... TODAY'S DISH IS A CONTINUATION FROM THE OTHER DAY, RIGHT?

IT LOOKS JUST LIKE GRATIN FROM ANY ANGLE...
HUH?

IT'S YUBA GRATIN.
THAT'S RIGHT, IT'S YUBA.

20

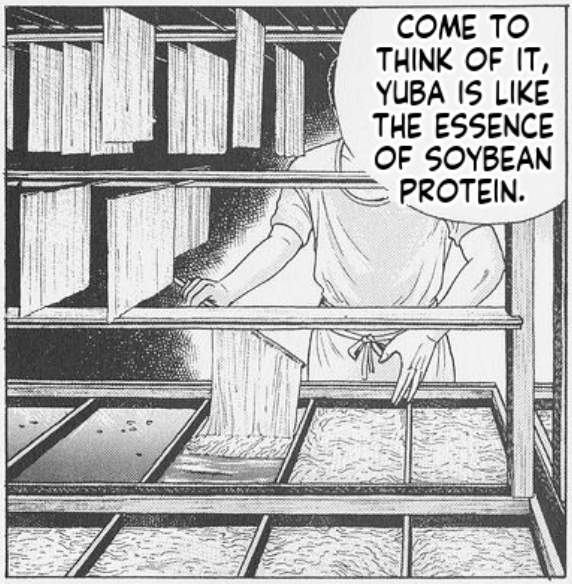
WELL, ANYWAY, PLEASE TASTE IT.

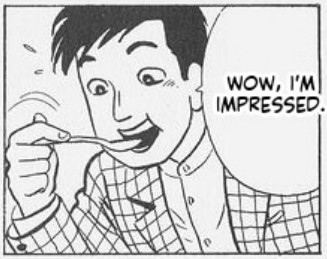
SO YOU'RE MAKING GRATIN?!
YUBA IS AN INGREDIENT FOR JAPANESE CUISINE, RIGHT?

OH MY!
YUBA GRATIN?!

DELICIOUS!

THE JAPANESE INGREDIENT YUBA, HARMONIZES SEAMLESSLY WITH THE WESTERN-STYLE GRATIN SAUCE!
WOW! THE CHEWY AND CRISPY TEXTURE AND FLAVOR OF THE YUBA, THE RICH MILK AND BUTTER SAUCE OF THE GRATIN PAIRS PERFECTLY!
WITH A SAUCE MADE OF FLOUR, BUTTER, AND MILK,[21] ADD CHOPPED ONIONS, SLICED MUSHROOMS, AND YUBA CUT INTO APPROPRIATE SIZES.
SEASON WITH SALT AND PEPPER, BRING TO A LIGHT BOIL, AND SPRINKLE GRATED CHEESE ON THE GRATIN DISH, BAKE UNTIL THE CHEESE IS GOLDEN BROWN, AND IT'S DONE.


COME TO THINK OF IT, YUBA IS LIKE THE ESSENCE OF SOYBEAN PROTEIN.


WOW, I'M IMPRESSED.

I THOUGHT YUBA AND GRATIN SAUCE WOULD NEVER GO TOGETHER.

THIS IS LIGHT YET RICH, AND IT KEEPS YOU WANTING MORE!
IT'S A CONTRADICTORY WAY TO PUT IT, BUT,

IT'S ONLY NATURAL THAT THEY PAIR WELL WITH ANY DISH.
EVEN THOUGH THE TASTE IS RICH, IT'S NOT OVERPOWERING,

22

IT'S TRULY A STRAIGHTFORWARD AND GENTLE FLAVOR.

SO, IT'S NO SURPRISE THAT THE YUBA GRATIN MADE FROM THOSE TWO HAS A GENTLE AND STRAIGHTFORWARD TASTE.
BOTH ARE THE GENTLEST BEVERAGES FOR HUMANS.
YUBA IS MADE FROM SOY MILK, AND GRATIN SAUCE IS MADE FROM COW'S MILK.

DELICIOUS!

I MIGHT SAY SOMETHING LIKE THAT, BUT I WON'T ACTUALLY SAY IT.
YUBA IS AN INGREDIENT FOR JAPANESE CUISINE, SO IT'S TOUGH TO MATCH IT WITH GRATIN SAUCE...
ON-THE-OTHER-HAND, IT'S HARD FOR US TO ALIGN WITH THE FEELINGS OF YUBA MADE FROM SOYBEANS,
BECAUSE WE'VE STUBBORNLY BUILT UP THE CONCEPT OF GRATIN UNTIL NOW, SO WE WON'T SAY IT'S TOUGH.
.....
.....
23

MOM WILL BE HAPPY!
HEY, YOUR MOM IS COMING OVER SOON, RIGHT? HOW ABOUT MAKING THIS FOR HER?

DID YOU UNDERSTAND HOW TO MAKE IT FROM MY EXPLANATION JUST NOW?

I THINK I CAN TRY MY BEST.
I'M NOT SURE IF I CAN MAKE IT THIS WELL, THOUGH...

IS IT OKAY IF I MAKE THIS DISH, OKABOSHI-SAN?

YOUR MOM HAS A TASTE FOR TRENDY THINGS, SO I'M SURE SHE'LL LOVE IT.
DON'T WORRY, DON'T WORRY!
BUT, PUTTING CHEESE ON TOP...

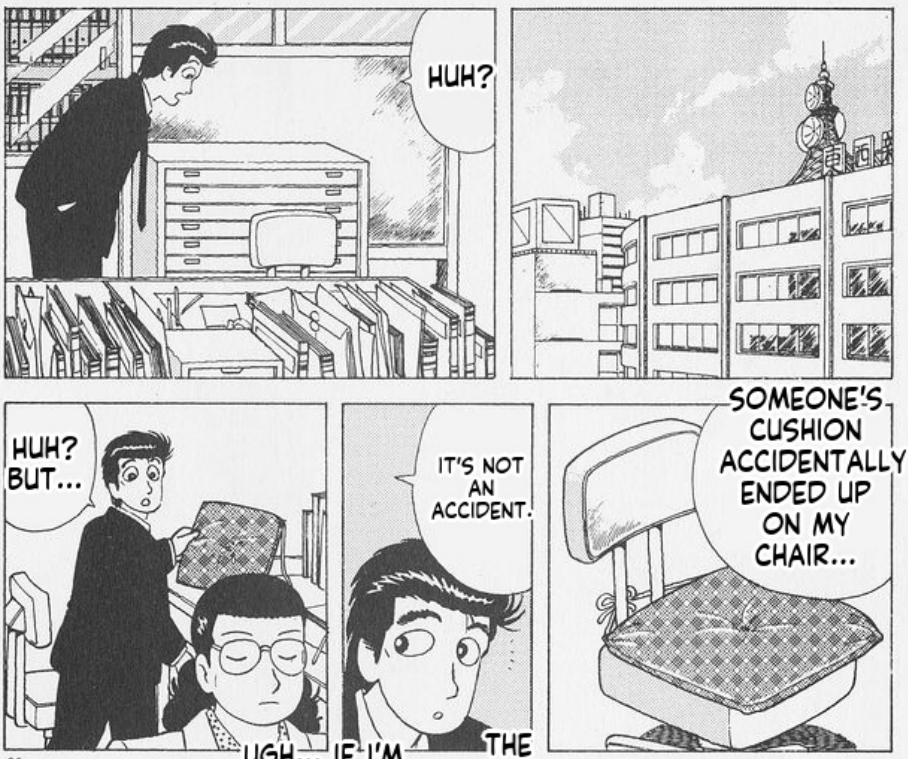
24

I'M SO HAPPY, SEISAKU!
カチ
YEAH, KINUE.

I'LL WRITE DOWN THE RECIPE IN MORE DETAIL.
WHAT ARE YOU TALKING ABOUT? IT'S AN HONOR!

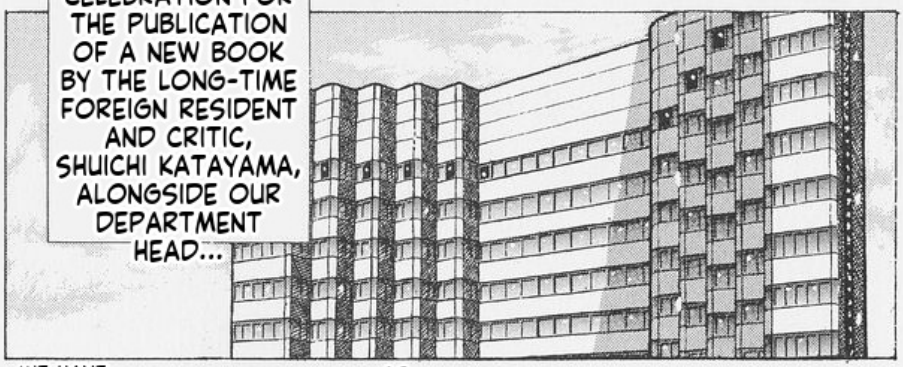
THANK YOU, OKABOSHI-SAN!

DON'T MESS WITH ME! I'M DOING THIS TO HELP THE ARAKAWA COUPLE RECONCILE!
WHAT'S GOING ON?
WHAT IS THIS?!
W-WAIT A MINUTE!
YOU SHOULD BE THANKING ME!!!
NO WAY, YOU'VE LOST THIS ONE.
YOU'LL UNDERSTAND SOON ENOUGH.
25
THE WHOLE THING WAS MY IDEA, NOT OKABOSHI'S!
WHAT DO YOU MEAN BY THAT?!
岡星
はははは
I'M GLAD THINGS ARE BACK TO NORMAL.


HUH?
HUH? BUT...
IT'S NOT AN ACCIDENT.
SOMEONE'S CUSHION ACCIDENTALLY ENDED UP ON MY CHAIR...
26
UGH... IF I'M GOING TO GET MARRIED, IT SHOULD BE SOON... IF NOT, THEN DEFINITELY NOT AT ALL...
WHEN YOU BECOME A NEWLYWED IN MIDDLE AGE, YOU TEND TO GET A BIT CRANKY...
THE PERSON WHO MADE THE CUSHION IS SAYING IT, SO THERE'S NO DOUBT ABOUT IT!
YOU'RE SO NOISY!

第7話
日本料理の理

WE ALSO ATTENDED THIS CELEBRATION FOR THE PUBLICATION OF A NEW BOOK BY THE LONG-TIME FOREIGN RESIDENT AND CRITIC, SHUICHI KATAYAMA, ALONGSIDE OUR DEPARTMENT HEAD...

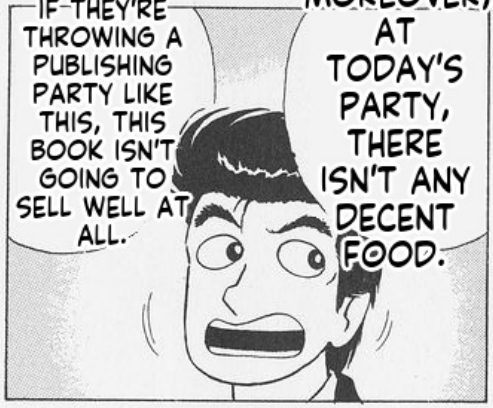


2

KURITA IS ONE OF THE PEOPLE IN CHARGE...
THANK YOU VERY MUCH.
I'M ALSO QUITE PASSIONATE ABOUT EATING, SO I LOOK FORWARD TO READING IT.
IT SEEMS TO ME THAT 'THE ULTIMATE MENU' OFTEN FEATURES JAPANESE CUISINE.
JAPANESE CUISINE IS TRIVIAL, JUST STOP IT!
ロン
OH...
HUH? WHAT IS IT?
THERE'S SOMETHING I'VE WANTED TO SAY FOR A LONG TIME.
3
HUH?!
CONSIDER THIS: THE 'RYO' IN COOKING REFERS TO INGREDIENTS, AND 'RI' REFERS TO THE VARIOUS COOKING TECHNIQUES...
THEREFORE, COOKING IS ABOUT TAKING VARIOUS INGREDIENTS, USING ALL KINDS OF TECHNIQUES TO PREPARE THEM, AND TURNING THEM INTO A DISH AS A WORK OF ART.
THAT'S QUITE A BOLD OBSERVATION...

THEN IT CAN'T BE CALLED COOKING.
IN REALITY, IT'S OFTEN JUST PRESENTING THE INGREDIENTS AS THEY ARE, WITHOUT ANY SKILL.
HOWEVER, IN THE CASE OF JAPANESE CUISINE, WHILE IT SOUNDS NICE TO SAY THEY VALUE THE TASTE OF THE INGREDIENTS,
THEN, WHAT DO YOU THINK OF SASHIMI? IS THAT COOKING?
OH, SO YOU'RE SAYING YOU CAN'T AGREE WITH MY THEORY?
AH, IS THAT SO...?
4 JAPANESE-CUISINE THAT CENTERS AROUND SASHIMI, WHICH CAN HARDLY BE CALLED COOKING, ISN'T PROPER CUISINE, RIGHT?
IN KAISEKI OR ANY JAPANESE CUISINE, SASHIMI IS THE CENTERPIECE.
WITH FRESH FISH AND A SHARP KNIFE, ANYONE CAN DO IT.
ISN'T IT JUST SLICING AND ARRANGING FISH?

I BELIEVE SASHIMI IS A FINE DISH.
IT'S ONLY WITH SUFFICIENT SKILL AND ARTISTRY IN COOKING THAT SASHIMI CAN BE CONSIDERED...
FOR OVER TWENTY YEARS, I HAVE COMPARED JAPANESE CULTURE WITH FOREIGN CULTURES!
AS A RESULT, I HAVE COME TO THE CONCLUSION THAT FRENCH, ITALIAN, AND EVEN CHINESE CUISINE ARE THE TRUE CUISINES, WHILE JAPANESE CUISINE IS MERELY AN EMPTY SHELL!
ARE YOU DENYING MY OPINION?!
YES.
I CANNOT AGREE WITH THE OPINION THAT JAPANESE CUISINE IS NOT CUISINE.
5
I WENT TO GET SOME FOOD. I MISS ANYTHING?
UGH... KURITA-KUN... YOU'RE A BIT...!!
YAMAOKA-SAN...


IF THEY'RE THROWING A PUBLISHING PARTY LIKE THIS, THIS BOOK ISN'T GOING TO SELL WELL AT ALL.
MOREOVER, AT TODAY'S PARTY, THERE ISN'T ANY DECENT FOOD.

YOU HAVE TO RUSH TO GET THE FOOD...
UGH. I HATE BUFFET PARTIES.

OH!
OH, THAT WAS CLOSE.
OH!

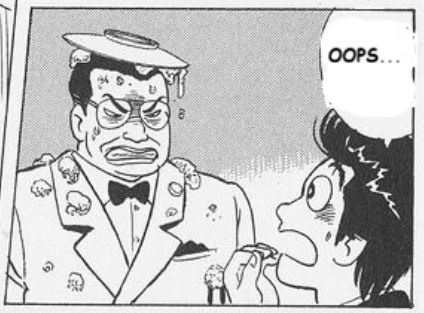
JUST AS I THOUGHT..... YAMAOKA!

フフフ

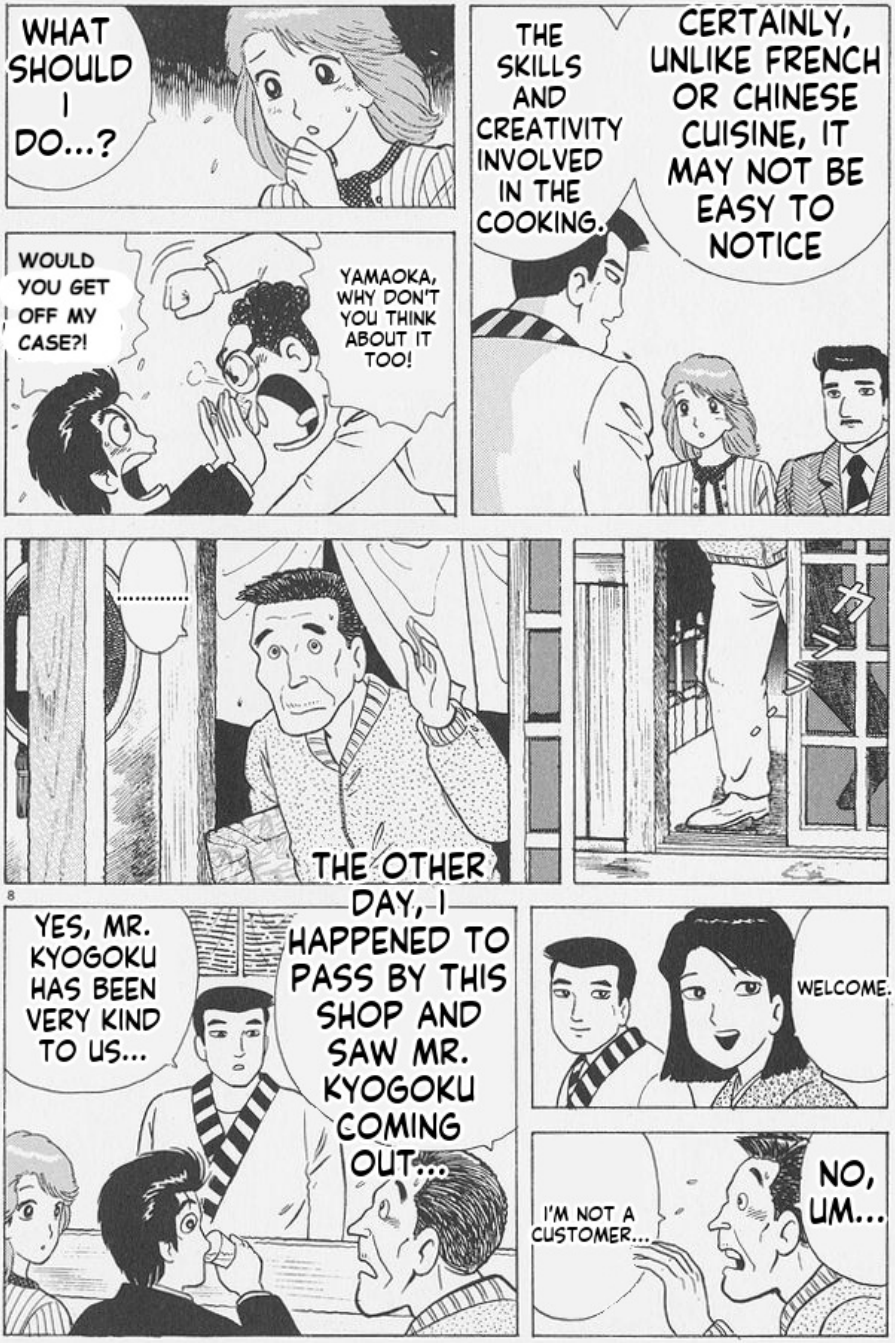
6

Y-YOU RUDE SON OF A BITCH!!!

どぉ
しよ


OOPS...

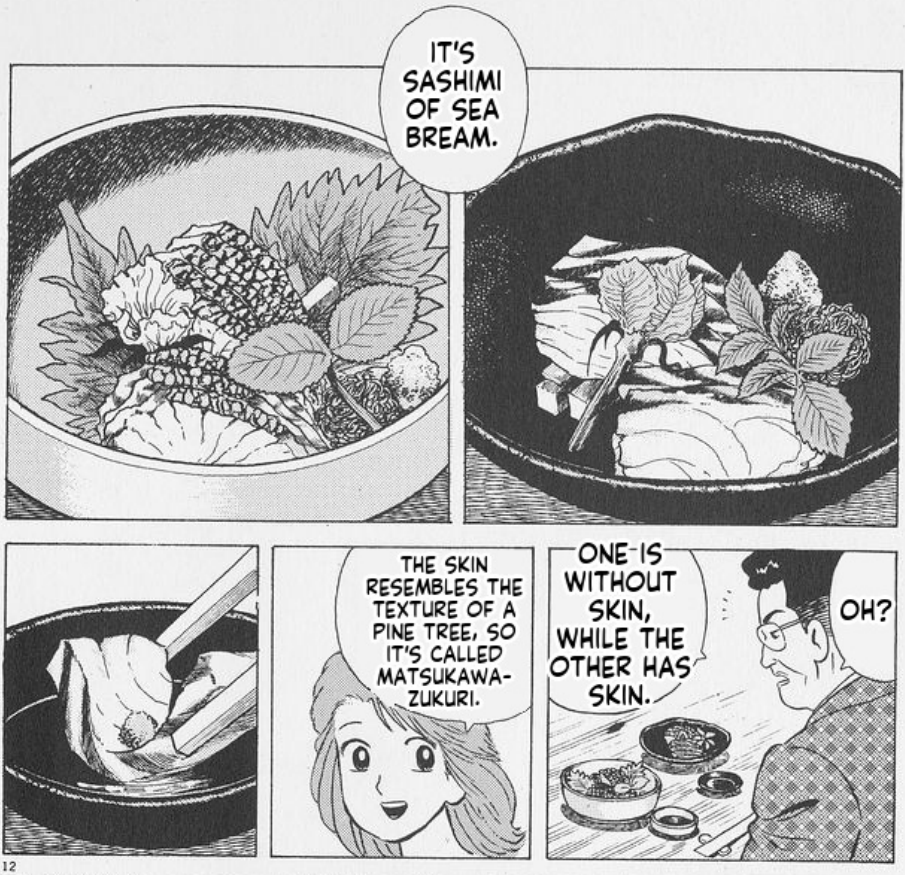
THANKS TO YOU, IT'S TURNED INTO A HUGE MESS!
YOU IDIOT! YOU ABSOLUTE FOOL!
ボカ
岡星
岡星
WELL, GIVEN HOW MUCH THINGS HAVE ESCALATED, WE NEED TO SOMEHOW CONVINCE MR. KATAYAMA...
I WANT TO SEE UNDENIABLE PROOF THAT SASHIMI IS INDEED A PROPER DISH...
MR. KATAYAMA GOT COMPLETELY FURIOUS AFTER HAVING FOOD THROWN AT HIM...
7
YES, AT LEAST FOR ME, I DON'T JUST DO THE JOB OF SIMPLY CUTTING AND ARRANGING FISH.
IT INVOLVES REASONABLE COOKING TECHNIQUES AND ARTISTIC INGENUITY.
SASHIMI ISN'T JUST FISH CUT AND ARRANGED WITH MASTERFUL SKILL.
SASHIMI IS A PROPER DISH, RIGHT?

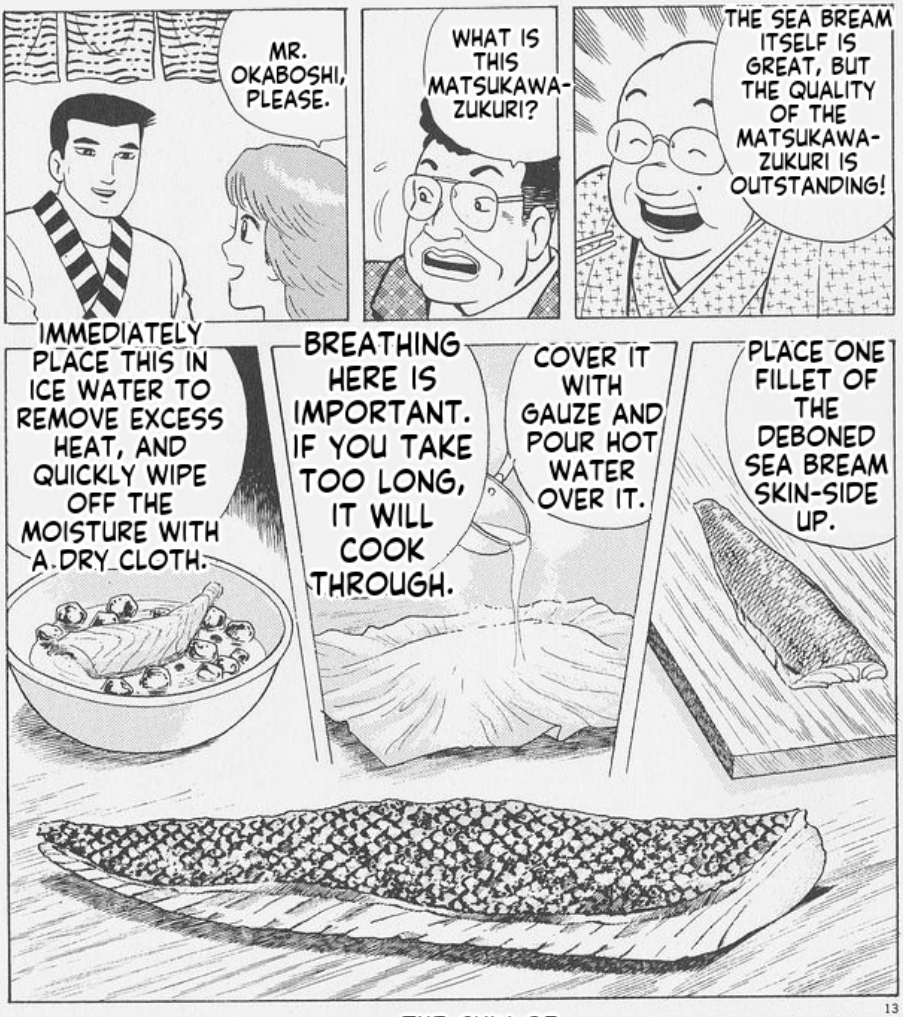

WHAT SHOULD I DO...?
CERTAINLY, UNLIKE FRENCH OR CHINESE CUISINE, IT MAY NOT BE EASY TO NOTICE THE SKILLS AND CREATIVITY INVOLVED IN THE COOKING.
YAMAOKA, WHY DON'T YOU THINK ABOUT IT TOO!
WOULD YOU GET OFF MY CASE?!
.....
カラカラ
THE OTHER DAY, I HAPPENED TO PASS BY THIS SHOP AND SAW MR. KYOGOKU COMING OUT...
YES, MR. KYOGOKU HAS BEEN VERY KIND TO US...
WELCOME.
NO, UM...
I'M NOT A CUSTOMER...

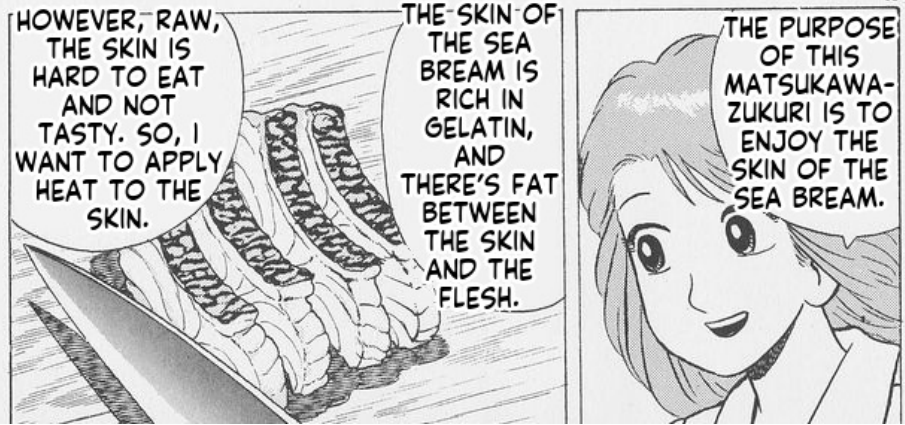
I WOULD LIKE TO PREPARE A DISH FOR KYOGOKU-SAN WITH THIS.
IF KYOGOKU-SAN FAVORS IT, THEN THIS COOKING SKILL MUST BE QUITE REMARKABLE...
I SEE, I'M RELIEVED TO HEAR THAT.
WHAT IS THIS...?
THIS IS A PAPER THAT ONLY ONE CRAFTSMAN IN MITSUMATA VILLAGE, TOSA IN SHIKOKU, CAN MAKE.
THIS IS HANDMADE JAPANESE PAPER.
I WOULD LIKE YOU TO USE THIS PAPER WHEN MAKING PAPER SALT.
I SEE, FOR PAPER SALT...
PAPER SALT?
WHAT ARE YOU TALKING ABOUT?

THE SECRET LIES IN THE PAPER SALT.
KURITA, YOU CAN SHOW MR. KATAYAMA THAT SASHIMI IS INDEED A DISH.
HUH? WHAT DO YOU MEAN BY THAT?
SO, YOU WANT MR. OKABOSHI TO CONVINCE CRITIC MR. KATAYAMA...
I SEE... IT'S TO SHOW THAT SASHIMI IS A SPLENDID DISH,
TAXI
10
NO, MR. KYOGOKU, YOU'RE ALSO A MAIN CHARACTER.
WELL...?
MY ROLE TODAY IS TO BE THE MEDIATOR.
WE NEED TO DO OUR BEST FOR THE HONOR OF JAPANESE CUISINE.

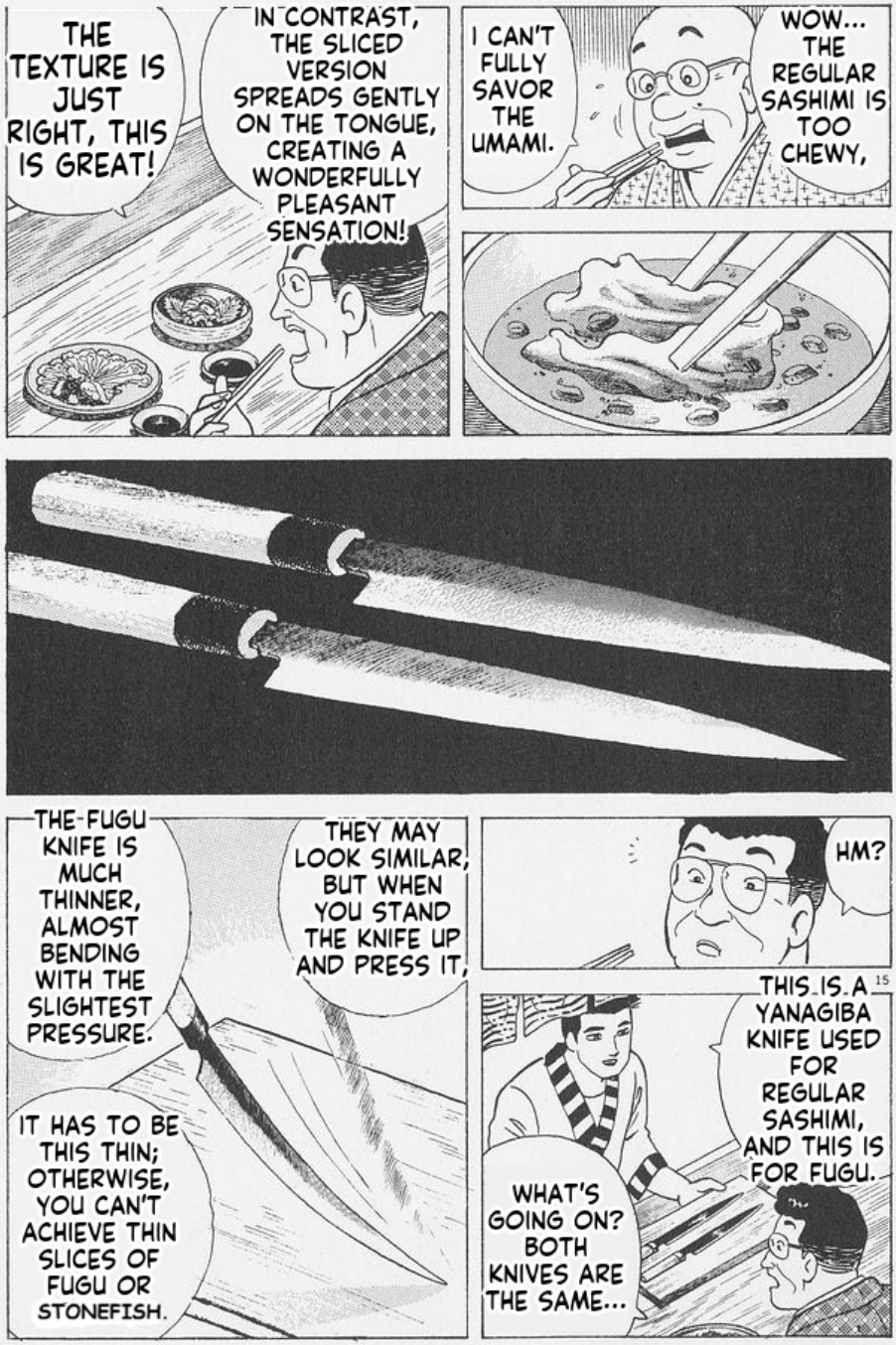
IF IT'S AN INVITATION LIKE THIS, I WOULD COME EVERY DAY.
THANK YOU FOR COMING TODAY. WE KNOW YOU'RE BUSY
岡星
I ALSO STUDIED USING YOUR BOOK ON WESTERN ART HISTORY, SENSEI.
I AM AWARE OF YOUR ESTEEMED REPUTATION AS AN ART COLLECTOR.
THANK YOU VERY MUCH,
MR. KATAYAMA, THIS IS MR. KYOGOKU.
11
ハーロハ
YES.
WELL THEN, MR. OKABOSHI, LET'S GET STARTED.

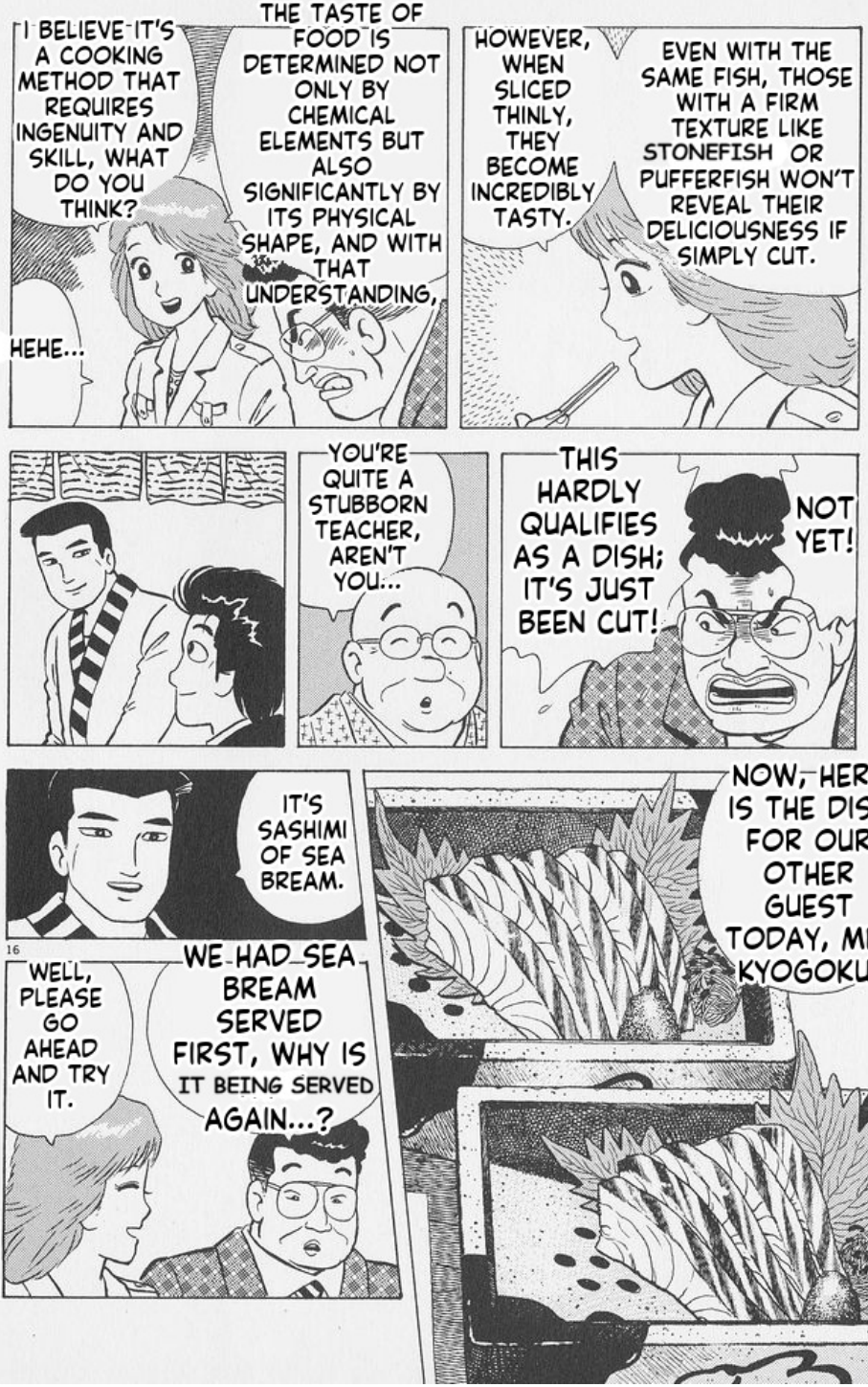

IT'S SASHIMI OF SEA BREAM.
THE SKIN RESEMBLES THE TEXTURE OF A PINE TREE, SO IT'S CALLED MATSUKAWA-ZUKURI.
ONE IS WITHOUT SKIN, WHILE THE OTHER HAS SKIN.
OH?
12
WOW, I NEVER KNEW THE SKIN OF SEA BREAM COULD BE THIS DELICIOUS!
IT'S PLUMP AND HAS AN INDESCRIBABLE TEXTURE!
THE FLAVOR IS RICH AND FATTY...
THIS MATSUKAWA-ZUKURI ONE IS...
HMM, THIS IS ORDINARY SASHIMI, BUT,


MR. OKABOSHI, PLEASE.
WHAT IS THIS MATSUKAWA-ZUKURI?
THE SEA BREAM ITSELF IS GREAT, BUT THE QUALITY OF THE MATSUKAWA-ZUKURI IS OUTSTANDING!
IMMEDIATELY PLACE THIS IN ICE WATER TO REMOVE EXCESS HEAT, AND QUICKLY WIPE OFF THE MOISTURE WITH A DRY CLOTH.
BREATHING HERE IS IMPORTANT. IF YOU TAKE TOO LONG, IT WILL COOK THROUGH.
COVER IT WITH GAUZE AND POUR HOT WATER OVER IT.
PLACE ONE FILLET OF THE DEBONED SEA BREAM SKIN-SIDE UP.


HOWEVER, RAW, THE SKIN IS HARD TO EAT AND NOT TASTY. SO, I WANT TO APPLY HEAT TO THE SKIN.
THE SKIN OF THE SEA BREAM IS RICH IN GELATIN, AND THERE'S FAT BETWEEN THE SKIN AND THE FLESH.
THE PURPOSE OF THIS MATSUKAWA-ZUKURI IS TO ENJOY THE SKIN OF THE SEA BREAM.

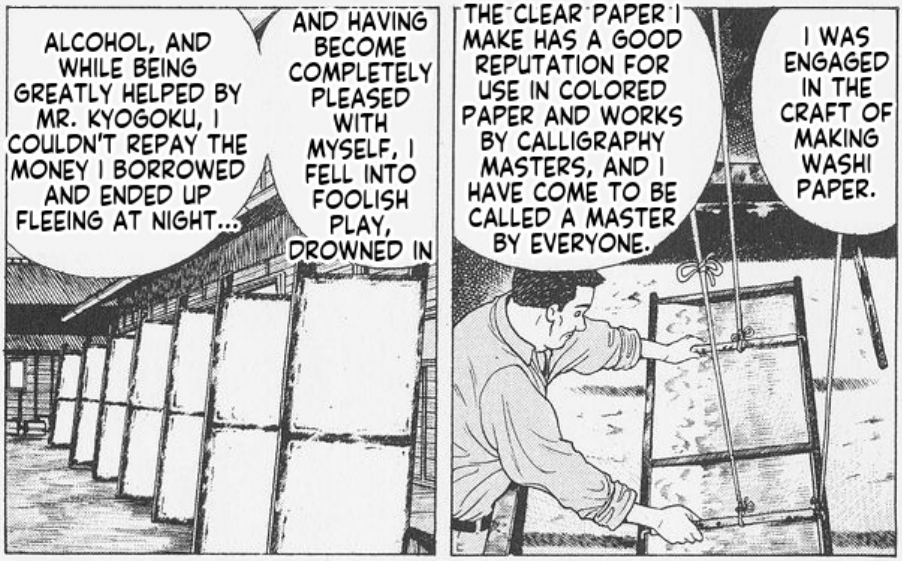
I THINK IT'S A REASONABLE TECHNIQUE AND ART TO ENJOY THE INGREDIENTS DELICIOUSLY...
BUT STILL... THIS LEVEL DOESN'T QUALIFY AS COOKING!
UGH...
THE TECHNIQUE OF MATSUKAWA-ZUKURI SOLVES THAT.
IT MAXIMIZES THE FLAVOR OF THE SKIN WHILE KEEPING THE FLESH RAW.
HMM...
NOW, LET'S MOVE ON TO THIS.
WOW... EVEN JUST THIS MUCH IMPRESSES ME...
14
ONE-SIDE WAS PREPARED AS THINLY SLICED AS FUGU.
THE OTHER SIDE IS CUT NORMALLY LIKE REGULAR SASHIMI.
THIS IS A STONEFISH.

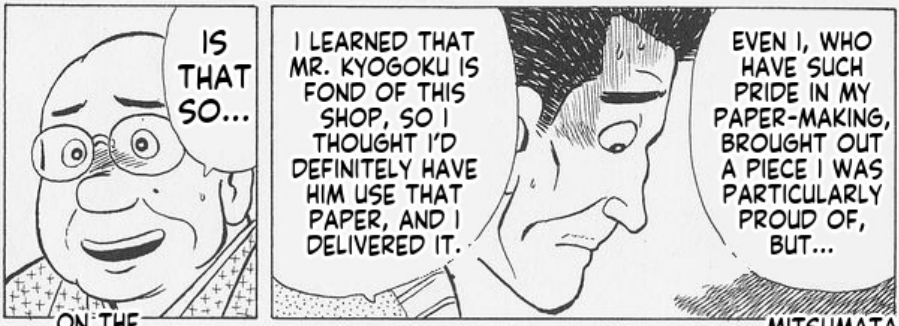

THE TEXTURE IS JUST RIGHT, THIS IS GREAT!
IN CONTRAST, THE SLICED VERSION SPREADS GENTLY ON THE TONGUE, CREATING A WONDERFULLY PLEASANT SENSATION!
I CAN'T FULLY SAVOR THE UMAMI.
WOW... THE REGULAR SASHIMI IS TOO CHEWY,
THE FUGU KNIFE IS MUCH THINNER, ALMOST BENDING WITH THE SLIGHTEST PRESSURE.
IT HAS TO BE THIS THIN; OTHERWISE, YOU CAN'T ACHIEVE THIN SLICES OF FUGU OR STONEFISH.
THEY MAY LOOK SIMILAR, BUT WHEN YOU STAND THE KNIFE UP AND PRESS IT,
HM?
THIS IS A YANAGIBA KNIFE USED FOR REGULAR SASHIMI, AND THIS IS FOR FUGU.
WHAT'S GOING ON? BOTH KNIVES ARE THE SAME...

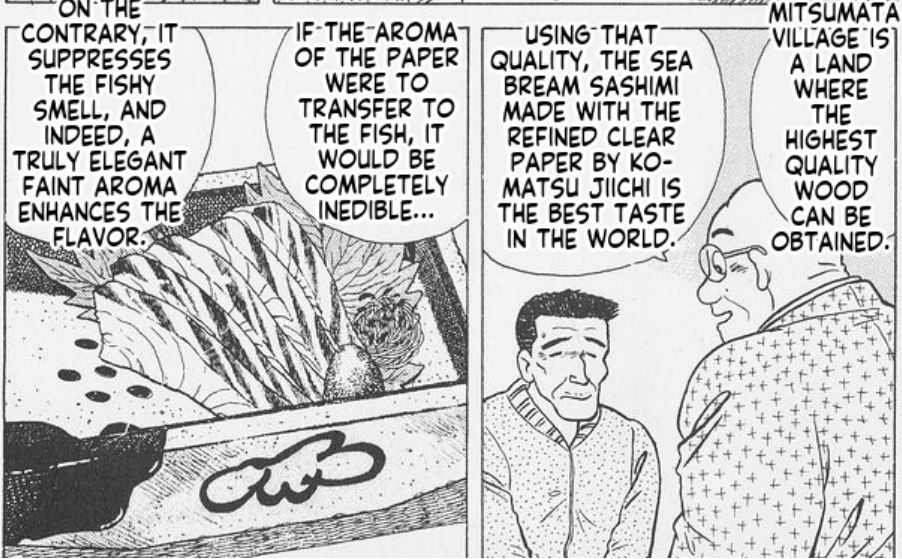

I BELIEVE IT'S A COOKING METHOD THAT REQUIRES INGENUITY AND SKILL, WHAT DO YOU THINK?
THE TASTE OF FOOD IS DETERMINED NOT ONLY BY CHEMICAL ELEMENTS BUT ALSO SIGNIFICANTLY BY ITS PHYSICAL SHAPE, AND WITH THAT UNDERSTANDING,
HEHE...
HOWEVER, WHEN SLICED THINLY, THEY BECOME INCREDIBLY TASTY.
EVEN WITH THE SAME FISH, THOSE WITH A FIRM TEXTURE LIKE STONEFISH OR PUFFERFISH WON'T REVEAL THEIR DELICIOUSNESS IF SIMPLY CUT.
YOU'RE QUITE A STUBBORN TEACHER, AREN'T YOU...
THIS HARDLY QUALIFIES AS A DISH; IT'S JUST BEEN CUT!
NOT YET!
IT'S SASHIMI OF SEA BREAM.
WELL, PLEASE GO AHEAD AND TRY IT.
WE HAD SEA BREAM SERVED FIRST, WHY IS IT BEING SERVED AGAIN...?
NOW, HERE IS THE DISH FOR OUR OTHER GUEST TODAY, MR. KYOGOKU.

MR. KYOGOKU IS KNOWLEDGEABLE ABOUT KAISEKI CUISINE...
I HAVEN'T EVEN TAKEN A BITE YET, HOW CAN YOU TELL JUST BY LOOKING?
REALLY?
OH, I SEE...
THE PLATE ON THE LEFT HAS REGULAR SASHIMI. BUT THE SASHIMI ON THE RIGHT IS DIFFERENT...
HMM... INDEED, IT IS SUBTLY DIFFERENT.
17
AS EXPECTED OF PROFESSOR KATAYAMA, YOU HAVE AN AMAZING PALATE.
IT'S A VERY FAINT SALTINESS THAT YOU MIGHT NOT NOTICE IF YOU'RE NOT CAREFUL...
THE FLESH ITSELF HAS A SLIGHT SALTINESS.
...THIS FAINT AROMA...
THIS IS... THIS IS...
THAT'S WHAT BRINGS OUT THE SWEETNESS OF THE SEA BREAM!

WHERE ON EARTH DID YOU GET THIS?!
THIS IS SEICHŌ PAPER MADE BY THE PAPER-MAKING MASTER, KOMATSU JIICHI FROM MITSUMATA VILLAGE!
OKABOSHI, WHERE DID YOU GET THIS PAPER!
THIS IS THE SCENT OF MY HOMETOWN, MITSUMATA VILLAGE!
FUYUMI.
KOMATSU!
TH-...
IT SEEMS THERE'S SOME REASON BEHIND THIS.
I SEARCHED FOR YOU FOR SO LONG!
YOU IDIOT!
I-I'M SO SORRY...


I WAS ENGAGED IN THE CRAFT OF MAKING WASHI PAPER.
THE CLEAR PAPER I MAKE HAS A GOOD REPUTATION FOR USE IN COLORED PAPER AND WORKS BY CALLIGRAPHY MASTERS, AND I HAVE COME TO BE CALLED A MASTER BY EVERYONE.
AND HAVING BECOME COMPLETELY PLEASED WITH MYSELF, I FELL INTO FOOLISH PLAY, DROWNED IN ALCOHOL, AND WHILE BEING GREATLY HELPED BY MR. KYOGOKU, I COULDN'T REPAY THE MONEY I BORROWED AND ENDED UP FLEEING AT NIGHT...

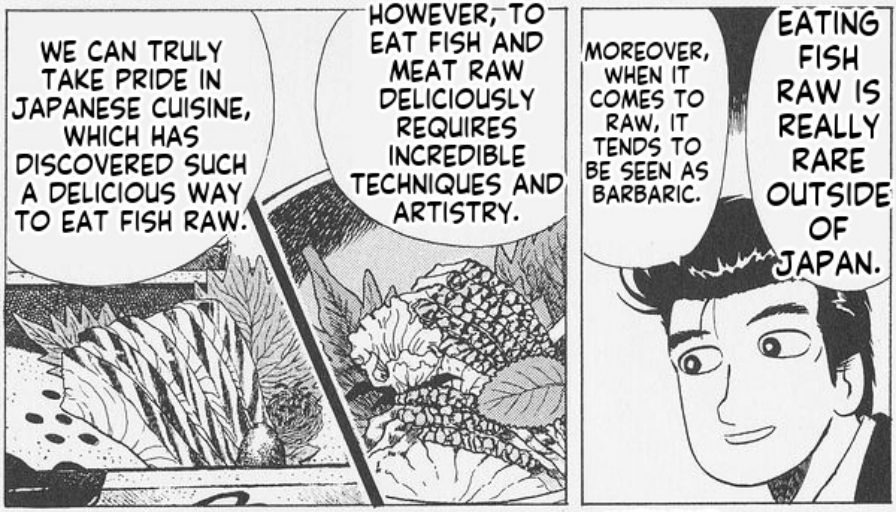

EVEN I, WHO HAVE SUCH PRIDE IN MY PAPER-MAKING, BROUGHT OUT A PIECE I WAS PARTICULARLY PROUD OF, BUT...
I LEARNED THAT MR. KYOGOKU IS FOND OF THIS SHOP, SO I THOUGHT I'D DEFINITELY HAVE HIM USE THAT PAPER, AND I DELIVERED IT.
IS THAT SO...


MITSUMATA VILLAGE IS A LAND WHERE THE HIGHEST QUALITY WOOD CAN BE OBTAINED.
USING THAT QUALITY, THE SEA BREAM SASHIMI MADE WITH THE REFINED CLEAR PAPER BY KO-MATSU JIICHI IS THE BEST TASTE IN THE WORLD.
IF THE AROMA OF THE PAPER WERE TO TRANSFER TO THE FISH, IT WOULD BE COMPLETELY INEDIBLE...
ON THE CONTRARY, IT SUPPRESSES THE FISHY SMELL, AND INDEED, A TRULY ELEGANT FAINT AROMA ENHANCES THE FLAVOR.

KYOGOKU...
DO NOW IS GO HOME AND START MAKING PAPER LIKE BEFORE!
KOMATSU, GO BACK TO MITSUMATA VILLAGE! I'VE ALREADY TAKEN CARE OF EVERYTHING. ALL YOU HAVE TO
I CAN'T BELIEVE I CAN TASTE IT TODAY...
I HAD GIVEN UP THINKING I WOULD EVER TASTE IT AGAIN...
NOW, LET'S HAVE YOU EXPLAIN THIS PAPER SALT.
YES.
20
THEN, COVER IT WITH PAPER, SPRINKLE SALT, AND SPRAY MIST.
THEN, PLACE A PIECE OF SEA BREAM ON TOP,
MIX WATER AND SAKE IN EQUAL PARTS AND SPRAY IT ONTO THE WASHI PAPER.
SPRINKLE SALT ON THE BOARD, AND PLACE THE WASHI PAPER ON TOP.

IF YOU SPRINKLE SALT DIRECTLY, YOU CAN'T ACHIEVE THAT DELICATE SALTINESS.
MY, HOW ELABORATE...
IN KAISEKI CUISINE, WE OFTEN USE THIS PAPER SALT.
IF YOU LEAVE IT LIKE THIS FOR ABOUT TWO HOURS, THE SALT FLAVOR WILL GENTLY SEEP INTO THE FLESH OF THE SEA BREAM, ENHANCING ITS SWEETNESS.
WHAT?
YOU HAVE SUCH A LOVELY FACE, YET YOU'RE SO SPITEFUL.
CAN THIS NOT EVEN BE CALLED COOKING?
WHAT DO YOU THINK OF THIS TECHNIQUE CALLED PAPER SALT?

IF ANYONE SAYS SASHIMI ISN'T COOKING, BRING THEM TO ME!
SASHIMI IS A DISH WE CAN BE PROUD OF TO THE WORLD!
OH DEAR...
EVERYTHING WE'VE DONE SO FAR IS AN INCREDIBLE SKILL AND ART!
YOU KNOW I'VE LONG SINCE SURRENDERED!



'OISHINBO' VOLUME 27 - THE END

美味(おい)しんぼ27　—究極の披露宴—

ビッグ コミックス

ISBN4-09-182037-9

1990年11月1日初版第1刷発行　（検印廃止）

著者　雁屋　哲
花咲アキラ

©Tetsu Kariya
Akira Hanasaki 1990

発行者　相賀徹夫
印刷所　凸版印刷株式会社

Printed in Japan

発行所　(101-01)東京都千代田区一ツ橋二の三の一
編集(230)5505
振替(東京8－200) TEL 業務(230)5331
販売(230)5749
株式会社 小学館

●本書の一部あるいは全部を無断で複写複製(コピー)することは、法律で認められた場合を除き、著作者および出版者の権利侵害となります。あらかじめ小社あて許諾を求めてください。●造本には十分注意しておりますが、万一、落丁・乱丁などの不良品がありましたら、「業務部」あてにお送りください。送料小社負担にてお取り替えいたします。

小学館